HUNTER OLIVE ASSOCIATION

2026 Hunter Valley Olive Show

Results Catalogue

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Major Trophies:

The Hunter Bottling Company Trophy for the Most Successful Exhibitor of Show	Hunter Valley Olive Growers and Sellers *Class 7 – Black Table Olives: Gold & Best in Class* *Class 9 – Flavoured Black Table Olives: Silver & Best in Class* *Class 6 – Green Table Olives: Silver & Best in Class* *Class 10 – Medley of Plain Table Olives: Silver & Best in Class* *Class 12 –Table Olives Specials: Silver & Best in Class*
Australian Olive Association – Sharn Hunkin Memorial Trophy for the Best Extra Virgin Olive Oil of Show	Paringa Ridge *Class 3 – Robust style EVOO*
The Adina Vineyard & Olive Grove – Peter O'Meara Memorial Trophy for the Best Extra Virgin Olive Oil from Hunter Valley Fruit	Shalumar *Class 3 – Robust style EVOO*
The Olive Centre – Les Parsons Memorial Trophy for the Best Extra Virgin Olive Oil from NSW & ACT excluding Hunter Valley Fruit	Lomondo Olive Oil *Class 3 – Robust style EVOO*
The Modern Olives Trophy for the Best Extra Virgin Olive Oil of Show from Victorian Fruit	Paringa Ridge *Class 3 – Robust style EVOO*
The Hunter Olive Association Trophy for the Best Extra Virgin Olive Oil from Tasmanian Fruit	Ashleigh Estate *Class 3 – Robust style EVOO*

Major Trophies:

The Hunter Bottling Company Trophy for the Best Infused Oil of Show	Ashleigh Estate *Class 5 – Infused Olive Oil – other flavours* *Chipotle Chilli*
The Australian Olive Association Trophy for the Best Table Olive of Show	Hunter Valley Olive Growers & Sellers *Class 7 – Black Manzanillo in plain marinade*
The Hunter Olive Association Trophy for the Best Table Olive from Hunter Valley	Hunter Valley Olive Growers & Sellers *Class 7 – Black Manzanillo in plain marinade*
The Plasdene Glass-Pak Trophy for the Best Spiced or Flavoured Table Olive of Show	Hunter Valley Olive Growers & Sellers *Class 9 – Leccino and Corregiola in native basil, native thyme, pepperberries and lemon myrtle seed*
The Farmland Co Trophy for the Best Spiced or Flavoured Table Olive from Hunter Valley Fruit	Hunter Valley Olive Growers & Sellers *Class 9 – Leccino and Corregiola in native basil, native thyme, pepperberries and lemon myrtle seed*
The Hunter Olive Association Trophy for the Best Tapenade or Olive Spread of Show	Adina Vineyard & Olive Grove *Class 13 – Chilli Tapenade*

Report from the Chief Steward

2026 is the twentieth year that the Hunter Olive Show has been held since the first Show in 2005. The Show was not held in 2012 and 2020.

Show entries were well down this year perhaps reflecting a poor season locally with a total of 23 olive oils and 21 table olives and tapenades. Thank you to all our dedicated regular exhibitors and new exhibitors for their support of our Show.

Some changes were made to the catalogue of classes this year. The description for Class 4 Citrus Only Infused Olive Oil was tightened to restrict exhibits to pure citrus only infusions. This was done to return to the original intention for this class in the early years when infusions were much simpler. Two new classes were introduced for Table Olive Medleys to provide table olive producers more scope with allocation of olives of variable degrees of ripeness.

The scoring system was changed to follow the Australian Olive Association 100 point system. This allows the judges more flexibility with their final scores and hence more differentiation between exhibits.

A big thank you to our sponsors who have supported us again this year. These are: major sponsors the Hunter Bottling Company and the Australian Olive Association; and, general sponsors Adina Vineyard and Olive Grove, the Olive Centre, Plasdene Glass-Pak, Modern Olives, Farmland Co, and the Hunter Olive Association.

We have continued our tributes to the memories of local members who have significantly contributed to the local and Australian olive industries. These are Sharn Hunkin (Australian Olive Association Trophy) and Peter O'Meara (Adina Vineyard and Olive Grove Trophy). This year in association with the Olive Centre we are also paying tribute to the memory of Les Parsons who passed away in August this year. While Les was not a member of the Hunter Olive Association, he had a big influence on the development of the Australian olive industry in the 1990's. He helped form the Australian Olive Association and was elected its inaugural President in 1996. Les grew olives in the Inverell district and in 1998 along with Gwydir Olives installed the first olive oil processing plant in NSW.

Finally, I would like to recognise and thank all those members and others who have volunteered their time to help organise and run the Show. These include our olive oil and table olive judges, and members who helped with the roles of planning, communicating, exhibit collection and preparation, paying the bills, and assisting on the Show Day.

Steve Mitchell
Chief Steward
2026 Hunter Olive Show

Report from the Head Judge - Olive Oil

The 2026 Hunter Olive Show showcased an impressive range of Extra Virgin Olive Oils entered the competition, complemented by a diverse selection of enjoyable and well-crafted infused Olive Oils. Despite a challenging year across many fronts, including an "off" production cycle and significantly delayed harvesting, a total of 23 entries were received. These entries represented the full spectrum of olive oil styles and flavour profiles and were a pleasure to judge. In recognition of the quality presented, a total of 5 Gold, 8 Silver, and 5 Bronze medals were awarded.

Extra Virgin Olive Oils (EVOO)

Class 1: Mild Style Extra Virgin Olive Oils
There were 2 entries in this class, and the oils were classified as extra virgin with no defects detected. Both oils were characterised by fresh green, grassy, herbaceous notes, with tomato leaf nuances evident on both the nose and palate and clean finishes. Both oils were awarded Bronze Medals.

Class 2: Medium Style Extra Virgin Olive Oils
This class attracted 3 entries, ranging from single-varietal oils to blends. The oils exhibited fresh green grass characteristics of medium intensity, complemented by subtle pome fruit notes and hints of spice, cinnamon, banana, tomato, and rocket leaf. Bitterness and pungency were generally moderate, with some oils demonstrating pleasing complexity on the palate. Most displayed a soft, clean finish with a gentle peppery aftertaste. The class was awarded 1 Silver Medal.

Class 3: Robust Style Extra Virgin Olive Oils
This class received 6 entries, consistent with the previous year, and all displayed strong, well balanced flavour profiles. The oils exhibited vibrant fresh green grass and salad leaf characteristics, supported by herbaceous notes and flavours of ripe and green tomato, pome fruits, spinach, and artichoke, with hints of spice extending from the nose through to the palate.

The transfer of flavour from aroma to palate was smooth and expressive, with distinctive aromas and flavours enhanced by balanced bitterness and pungency. Four of the oils were single varietal entries and represented some of the very best examples of Australian EVOO. Overall, this was an outstanding class that impressed the judging panel, resulting in the award of 3 Gold and 3 Silver Medals.

Report from the Head Judge - Olive Oil (contd)

Flavoured and Infused Oils

This year's flavoured oil categories demonstrated the artistry and expertise involved in blending and creating high-quality infused oils. The judges were particularly impressed by the standard of both citrus and non citrus infused oils, a reflection of which was seen in the number of medals awarded to these deserving entries. The judges would like to acknowledge the dedication and hard work of all growers and congratulate the exhibitors on another successful year, particularly considering the challenges faced throughout the season.

Class 4: Infused Oils – Citrus only flavours

This year, only 1 citrus infused oil was entered into the competition. The entry featured kaffir lime infusion, representing the citrus category. This was awarded a Silver Medal.

Class 5: Infused Oils - Other Flavours

This class attracted 11 entries, making it one of the most strongly supported categories in this year's judging. Entries featured a wide variety of flavour combinations, ranging from blood orange and tarragon to lemon myrtle, garlic, and thyme.

The diversity expressed through these infused oils highlighted the creativity and craftsmanship of the exhibitors. Flavour profiles ranged from basil, herbs, and garlic through to wild lime and chilli, with the particularly distinctive inclusion of chipotle chilli proving to be one of the most unique offerings this year. While some flavour combinations demonstrated exceptional harmony and balance, others would benefit from further refinement.

Of particular note was the chipotle chilli infused oil, which presented a smoky sweet Mexican chipotle chilli aroma. The chilli character was subtle and harmonious, contributing to a well-balanced flavour profile that complemented the base oil rather than overpowering it.

The art of blending and flavour development demonstrated by exhibitors in this class was reflected in the awards presented, with 2 Gold, 4 Silver, and 3 Bronze Medals awarded.

Delightfully tasted and completed by,
Dr Soumi Paul Mukhopadhyay
Head Judge - Olive Oil - 2026 Hunter Olive Show

Report from the Head Judge – Table Olives

The total number of entries received in the Table Olive classes in 2026 was eighteen.

This is a good result considering the relatively poor harvest in the Hunter Valley this year.

Three tapenade exhibits were also received.

Two new classes were introduced this year. Both are for a Medley of Table Olives, one plain and the other flavoured.

The general standard across all classes was good, as all entries were awarded medals; with two Gold Medals, eleven Silver Medals and five Bronze Medals being awarded for Table Olive entries, and three Silver Medals for the Tapenade entries.

Exhibits were generally presented well with consistent colour, shape and size, though some of the bigger green olives displayed some degree of wrinkling. Flesh textures were good across all classes with firmness varying according to the degree of ripeness. No soft mushy olives were detected. Most exhibits had reasonable olive flavour with olive tastes – salt, acid and bitterness – in balance, apart from the odd entry that had high acid.

The two Gold Medals were both in Class 7 – Black Table Olives. Both were great examples of ripe olives carefully harvested and processed to retain good flesh texture that is medium firm and not too soft and mushy. It was very difficult for the judges to separate these two fine examples of ripe table olives – lots of sampling.

Judging results for the three tapenade exhibits were very close despite some differences between their presentation and ingredients. The traditional tapenade was a fine example of this type. The two chilli flavoured tapenades would be popular with consumers who like their tapenade hot.

Congratulations to all the exhibitors who entered products in the Table Olive and tapenade classes. Thank you for making the judging such an enjoyable experience for the judges.

Steve Mitchell
Head Judge – Table Olives
2026 Hunter Olive Show

Class 1: Mild Extra Virgin Olive Oil

Exhibitor Name	Region	Entry Code	Entry Description	FFA%	Score	Awards	Notes
Wattle Hill Olives	TAS	WHO	Lecure	0.10	73	Bronze	Very mild delicate oil with light grassy green aroma. Flavour transfers well with mild artichoke and tomato leaves, hint of spices at the end of the throat. Low bitterness and pungency. Mild clean finish.
That Olive Guy	HV	TOG 1	Koroneiki	0.40	73	Bronze	Fresh green grass, herbaceous, clean viscous on the palate. Some bitterness and pungency. Tomato leaves on the palate with warmth at the back of the throat. Clean finish.

Class 2: Medium Extra Virgin Olive Oil

Exhibitor Name	Region	Entry Code	Entry Description	FFA%	Score	Awards	Notes
Myrtlevale Olives	VIC	MRP	Blend of UC13A6 and Manzanillo	0.09	82	Silver, Best in Class	Ripe pome fruit, tropical notes with banana and hint of cinnamon. Well transferred to the palate with creamy banana notes. Mild bitterness and pungency. Lingering herbal notes.
Fedra Olive Grove	Rest of NSW	FOGJ	Frantoio	0.20	55		The oil has a ripe pome fruit note. The aroma transfer went well with a very low flavour transfer. Quick short finish.
	HV	HT 1	Corregeola	0.30	0		WITHDRAWN - Acetone and oxidative rancidity on the nose. Mild fusty defect on the palate with playdough and glue smell. Defective.

Class 3: Robust Extra Virgin Olive Oil

Exhibitor Name	Region	Entry Code	Entry Description	FFA%	Score	Awards			Notes
Paringa Ridge	VIC	BL 01	Picual	0.36	88	The Australian Olive Association - Sharn Hunkin Memorial Trophy – Best EVOO of Show	The Modern Olives Trophy – Best EVOO from Victorian Fruit	Gold, Best in Class	Delicious fresh green aroma of olive, leaf, artichoke, grass and tomato. Luscious creamy mouthful. Bitter greens, honey notes, balanced bitterness and pungency. Warm peppery notes with slight lingering finish. Harmonious and complex.
Lomondo Olive Oil	Rest of NSW	12 M 1	Corregiola, Frantoio, Manzanillo	0.25	87	The Olive Centre – Les Parsons Memorial Trophy – Best EVOO from NSW fruit (excl HV)	Gold		Vibrant fresh green tomato, bananas, passionfruit and red apple on the nose. Fig leaf. Complex aroma transfer to the palate. Hint of peppery spices, salad leaves and rocket. Warm lingering spiciness. Creamy mouthful. Hint of ginger. Medium finish.
Myrtlevale Olives	VIC	LOA	Corregiola	0.19	86	Gold			Fresh, green, herbaceous, salad leaves, rocket and tomato leaves on the nose and palate. Hint of spices and black pepper, warm capsicum notes on the palate with developing bitterness and pungency. Good transfer to the palate. Harmonious and complex oil.
Ashleigh Estate	TAS	AE 001	Frantoio	0.20	83	The Hunter Olive Association Trophy – Best EVOO from Tasmanian fruit	Silver		Intense fresh aroma of tropical fruits, red apple, green banana, tomato, olive, hint of tobacco. Spicy on the nose with good flavour transfer to the palate. Light luscious mouthfeel, medium peppery pungency with warm lingering finish.
Fedra Olive Grove	Rest of NSW	FOGF	Frantoio	0.20	83	Silver			Bright unripe green banana, grass, salad leaves, tomato and artichoke. Hint of tobacco and smoke. Well transferred flavour with medium bitterness and pungency followed by building peppery pungency with warm finish.
Shalumar	HV	T 1	Blend of Coratina and Frantoio	0.40	76	The Adina Vineyard & Olive Grove - Peter O'Meara Memorial Trophy – Best EVOO from the Hunter Valley	Silver		Fresh, mild, herbal, green, rocket and celery. Very herbaceous on the nose. Red apple and confectionary notes on the palate with spinach and salad leaves. Bitterness starts as the top note with pungency developing late. Lingering spicy finish.

Class 4: Infused Olive Oil - Citrus Flavours

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards	Notes
Ashleigh Estate	TAS	AE 002	Kaffir Lime	76	Silver, Best in Class	Fresh kaffir lime leaves aroma on the nose. Green and herbal, true to its name. Well transferred flavour to the palate with zingy citrus warmth at the back of the throat. Medium bitterness and pungency with warm vibrant finish.

Class 5: Infused Olive Oil - Other Flavours

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards		Notes
Ashleigh Estate	TAS	AE 003	Chipotle Chilli	87	The Hunter Bottling Company Trophy - The Best Infused Oil of Show	Gold, Best in Class	Smoky sweet Mexican chipotle chilli aroma. The chilli taste is subtle, harmonious with the base oil. Flavours well transferred to the palate. Medium to robust base oil with warm lingering finish.
Fedra Olive Grove	Rest of NSW	FOGT	Thyme infused with Fresh Thyme	86	Gold		Fresh thyme leaves with dry thyme flavours transferred well into the palate. The thyme aroma and flavours are authentic and true to its name. Freshness of the thyme is complemented by the EVOO. Warm lingering finish.
Fedra Olive Grove	Rest of NSW	FOGLM	Lemon Myrtle, Garlic & Thyme	84	Silver		Intense aroma of garlic and thyme on the nose with fresh lemon myrtle coming afterwards. Less complex on the palate with thyme bitterness complementing the flavour combination. Mild base oil helps the flavour to shine.
Fedra Olive Grove	Rest of NSW	FOGB	Basil & Garlic	80	Silver		Basil leaf aroma on the nose with subtle garlic undertones. Leafy taste on the palate with garlic flavours coming through. Strong building aroma with elegant flavour lingering.

Class 5: Infused Olive Oil - Other Flavours (cont'd)

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards	Notes
Fedra Olive Grove	Rest of NSW	FOGLG	Lemongrass & Basil	79	Silver	Fresh vibrant aromas of lemongrass and fresh basil leaves. The flavour transfers well while basil flavours dominating on the palate with tingling spicy pungency. Warm zingy finish. Complex and balanced oil.
Fedra Olive Grove	Rest of NSW	FOGR	Rosemary	77	Silver	Vibrant and pleasant dry rosemary aroma on the nose. Good flavour transfers to the palate. Medium intensity, sweet confectionary notes. Slightly viscous mild bitterness with warm zingy finish.
Fedra Olive Grove	Rest of NSW	FOGW	Wild Lime & Chilli	73	Bronze	Subdued, very subtle mild lime aroma on the nose translated with intensity to palate. More chilli in the mouth with muted lime. Lacking balance. Chilli is the dominant flavour with lingering spicy finish.
Fedra Olive Grove	Rest of NSW	FOGBT	Blood Orange & Tarragon	73	Bronze	Fresh subtle zing of blood orange aroma on the nose with dry flavour on the palate. Mild flavour transfers to the palate with a lingering zingy warmth.
Fedra Olive Grove	Rest of NSW	FOGC	Chilli & Lemon infused with dry chilli	73	Bronze	Very subtle mild lemon aroma on the nose with dry chilli carrying through. Chilli is dominating on the palate. Strong chilli overpowering the lemon, lingering spicy hot finish. One dimensional oil.
Hunter Valley Olive Growers & Sellers	HV	H001	Lemon Myrtle	55		Mild subtle lemon myrtle aroma on the nose. Very oil and viscose on the palate. Middle palate lacking flavour transfer. The base oil lacks bitterness and pungency. Oil lacks bitterness and pungency to complement the flavours.
Hunter Valley Olive Growers & Sellers	HV	H002	Herbs & Garlic	52		Very subtle dry herbs on the nose with muted garlic flavours. The base oil lacks vibrancy.

Class 6: Green Table Olives

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards			Notes
Hunter Valley Olive Growers & Sellers	HV	CH 1	Manzanillo in plain marinade	79	Silver, Best in Class			Small olive with dull colour and no skin defects. Good firm crunchy texture. Nice olive flavour and taste balance. A good eating olive.
Winmark Wines	HV	WM 1	California Queens	78	Silver			Large olives, consistent shape and size and colour. Dull green colour. Quite some skin shrivelling evident. Firm crunchy texture with good flesh to pit ratio. Generally good flavour / taste balance though acid a little high.
Olives from Broke	HV	KKG	Sevillano	71	Bronze			Well presented medium sized olives, nice consistent colour, some variation in size. No skin defects. Generally good firm texture with good skin strength. However flavour / taste balance is poor with high acid.

Class 7: Black Table Olives

Hunter Valley Olive Growers & Sellers	HV	CH 2	Black manzanillo in plain marinade	88	The Australian Olive Association Trophy - Best Table Olive of Show	The Hunter Olive Association Trophy – Best Table Olive from Hunter Valley	Gold, Best in Class	Well presented medium sized olives. Great texture for ripe olives with flesh quite crunchy. Nice olive flavour with good taste balance though salt a little high.
Olives from Broke	HV	KKK	Kalamata	87	Gold			Large black olives showing good consistency of shape, size and colour. Good skin penetration, medium soft texture but not mushy. Good flesh to pit ratio. A good eating olive.

Class 8: Spiced or Flavoured Green Table Olives

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards	Notes
Adina Vineyard & Olive Grove	HV	AVOCF	Green olives with citrus, fennel and garlic	80	Silver, Best in Class	Good presentation of green olives - mixed varieties. No skin defects present. Very firm flesh with quite crunchy and fibrous texture though somewhat chewy. Olive flavour and tastes are fresh and clean with nothing dominating.
Hunter Valley Olive Growers & Sellers	HV	CH 3	Manzanillo in mixed italian herbs and garlic	78.50	Silver	Small olive, dull green in colour. Reasonable consistency of size and colour. Great texture being firm and crunchy. Nice olive flavour and olive tastes are well balanced. The added herbs and spices blend nicely with the olive flavour.
Winmark Wines	HV	WM 2	Lemon and fennel	77	Silver	Large olives showing consistent size and shape, though colour is somewhat dull. Skin shrivelling is quite common. The skin was penetrated readily and the flesh had a firm, crisp and crunchy texture. Somewhat dominated by the added fennel and lemon.
Winmark Wines	HV	WM 3	Orange zest and pepper	76	Silver	Very large olives, consistent size but some variation in colour. Some shrivelling present. Very firm texture and good skin penetration. Olive flavour somewhat dulled by the added ingredients.
Winmark Wines	HV	WM 4	Chilli and garlic	72.50	Bronze	Large olives showing some shrivelling. Firm texture with good crunchy flesh. Good flesh to pit ratio and good separation of flesh from the pit. Olive flavour and tastes generally in balance but all quite dominated by the added chilli.
Olives from Broke	HV	KKP	Picholine olives with fennel	70	Bronze	Small to medium sized olives with some variability in size and colour. Quite firm and crunchy texture. Good flesh to pit ratio for the size of the olives. The olive taste balance suffered from a dominance of residual bitterness on the aftertaste.

Class 9: Spiced or Flavoured Black Table Olives

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards			Notes
Hunter Valley Olive Growers & Sellers	HV	CH 6	Leccino and corregiola in native basil, native thyme, pepperberries and lemon myrtle	82	Plasdene Glass-Pak Trophy for the Best Spiced or Flavoured Table Olives of Show	Farmland Co Trophy - The Best Spiced or Flavoured Table Olives from HV	Silver, Best in Class	Consistent small olives with some variability in colour. Chewy texture and a low flesh to pit ratio. Nice olive flavour present and olive tastes are in balance. The added herbs complement the olive flavour.
Hunter Valley Olive Growers & Sellers	HV	CH 4	Black manzanillo in chilli and garlic	81	Silver			Medium sized ripe olives exhibiting two different colours reflecting two different ripeness levels. Size and shape are consistent and no skin defects are present. The flesh texture is variable from medium firm, crisp and crunchy. The added chilli is warm.
Olives from Broke	HV	KKM	Black Manzanillo with Chilli & Garlic	80.50	Silver			Ripe olives with consistent dark coloured skin and flesh. Size and shape are also quite consistent. No blemishes are present. The flesh is soft but not mushy. The added chilli has a hot kick which does not linger or dominate the overall olive flavour.
Hunter Valley Olive Growers & Sellers	HV	CH 5	Leccino and corregiola in fennel, rosemary, thyme, garlic and bay leaf	76	Silver			A small olive with mid season colour variation but consistent shape and size. Skin is a little tough while the flesh is quite chewy rather than firm. The flesh to pit ratio is low. The olive flavour and tastes are well balanced.

Class 10: Medley of plain table olives

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards	Notes
Hunter Valley Olive Growers & Sellers	HV	CH 7	Manzanillo, corregiola, leccino, azapa, UC, Kalamata	78.50	Silver, Best in Class	Interesting presentation of a mix of varieties and degrees of ripeness exhibiting medium sized bright soft green and black olives. Olive flavours are nice and the tastes are generally in balance.
Wattle Hill Olives	TAS	WHO	Naturally brined medley of plain table olives	73.50	Bronze	A small olive exhibiting some variability in size and colour. No blemishes are obvious. The olive taste balance is dominated by high salt and high acidity.

Class 12: Olive Specials

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards	Notes
Hunter Valley Olive Growers & Sellers	HV	CH 8	Roasted black manzanillo with garlic, fennel and bay leaves	81	Silver, Best in Class	Well presented shiny black olives in olive oil exhibiting consistent size and shape. The flesh was soft due to the olive ripeness and the roasting process. The olive flavour was rich and complemented by the added herbs.

Class 13: Olive Tapenades and Olive Spreads

Exhibitor Name	Region	Entry Code	Entry Description	Score	Awards		Notes
Adina Vineyard & Olive Grove	HV	AVOCT	Chilli Tapenade	83	The Hunter Olive Association Trophy - Best Olive Tapenade or Olive Spread of Show	Silver, Best in Class	Interesting rich red/ brown colour. Texture is quite smooth apart from small soft lumps of chilli. The added chilli comes through as a warm kick but does not overpower the tapenade flavour.
Adina Vineyard & Olive Grove	HV	AVOTT	Traditional Tapenade	82	Silver		Typical dark traditional tapenade colour. Texture is very smooth. A nice olive flavour comes through which is typically quite strong. No individual tastes dominate.
Hunter Valley Olive Growers & Sellers	HV	CH 9		82	Silver		The colour is very dark. The texture is quite gritty, perhaps due to added dry chilli flakes. The added chilli is very hot and dominates the flavour and mouthfeel.