

Fiesta! Olive Awards Results

Fiesta! Olive Awards 2007 Results			
Class 1 Fleurieu Peninsula EVOO Varietal Challenge Corregiolo, Frantoio, Mediterranean and Paragon			
Medal	Entrant	Judges' Score	Judges' Comments
Gold	Lucilla	17	Green apple aromas, complex spice and herbal flavours, very intense pungency but fruit flavour also followed through
Silver	Diana Novello	15	Good fresh grassiness, fruit rich flavours with a robust finish
Bronze	The Olive Grove at McLaren Vale	14.5	Riper style, sweet apple nose, floral flavours
Bronze	Uberin	13.5	Nettle aroma, Good flavour initially but dulled, moderate pepper on finish
Bronze	Minenko Olive Estate	14	Fresh Fruit on nose, slightly buttery palate with nice pepper
Class 3 Fleurieu Peninsula EVOO Varietal Challenge Leccino			
Bronze	Lucilla	14.5	Fresh hay and spicy aromas, good persistent flavours with a sweet clean buttery finish
Class 4 Fleurieu Peninsula EVOO Varietal Challenge Verdale			
Gold	Hugo BEST OF SHOW	18	Outstanding oil. Pristine fresh aromas of green banana and citrus, brilliant flavour with strong balanced bitterness and a clean harmonious finish
Class 6 Fleurieu Peninsula EVOO Regional Challenge Blended or Varietal			
Silver	Diana Extra Virgin	16	Good green apple aromas, fresh sweet fruit palate, warm peppery finish
Silver	Coriole First Oil	16.5	Green banana aroma, excellent flavour persistent moderate pungency and a strong bitterness. Good well rounded oil
Bronze	Coriole EVO	13.5	Lifted green banana aroma, moderate flavours that

			persisted
Bronze	Talinga Grove	14.5	Moderate herbal & banana aromas and flavours with fresh finish
Bronze	Finnis Valley	13.5	Light grassy aromas and flavours, sweet almond like finish
Class 7 Small Producer's Class			
Bronze	Hardy's Olive Oil	13.5	Herbaceous nose with underlying ripe banana character moderate flavours with late throat catching pungency
Class 8 National Olive Oil Challenge Award			
Gold	Coriole First Oil	17	Grassy and green banana aromas intense sweeter flavours finishing with a firm bitterness
Silver	WA EVOO Co.	15	Ripe tropical fruit very floral pallet chilly like pungency good ripe oil
Silver	Kailis Organic Groves	16.5	Good grassy nose moderate flavours bitterness slightly unbalanced
Silver	Diana Olive Oil	16	Subtle grassy nose floral notes on pallet good lingering finish
Bronze	Dash Geographe	14	Herbaceous nose green apple flavours with strong bitterness
Bronze	Dash Organic	14	Moderate green almond aromas sweet fruit with moderate bitterness
Bronze	Marne River Olives	14	Ripe banana nose soft olive fruit on pallet
Bronze	Coriole EVO	14	Mild grassy aroma and flavour a versatile oil but one dimensional
Class 9 The Emmanuel Giakoumis Kalamata Award Best Kalamata Table Olive			
This award was established in recognition of the huge contribution Emmanuel has made to table olive production in the region.			
Gold	Brian's Gourmet Olives BEST OF SHOW	18	
Silver	Talinga Grove	16	
Bronze	The Olive Grove	14	
Bronze	Romano Estate	11.5	

Bronze	Coriole Kalamata	14.5
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Judges' Comments

Overall a good class. Low bitterness, good appearance and consistent olive flavours but salt levels still tending towards the high side.

Class 10 The Australian Table Olive Challenge

Awarded to a table olive of any variety, pickling method or marinade - open to table olive producers Australia wide.

Silver	The Olive Grove	16
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Silver	Marne River Olives	16.5
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Sliver	Finnis Valley	16
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Bronze	Marne River Olives	16
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Bronze	Coriole Leccino	15
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Class 11 Olive Paste and Tapenade Award

Awarded to a tapenade or olive paste commercially produced open to producers Australia wide

Silver	The Olive Grove at McLaren Vale	16
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