



AUSTRALIAN OLIVE  
ASSOCIATION LTD

# 16<sup>th</sup> Annual Extra Virgin Olive Oil & 3<sup>rd</sup> Annual Table Olives

# 2012

# Results Book

Proud Industry Partner;



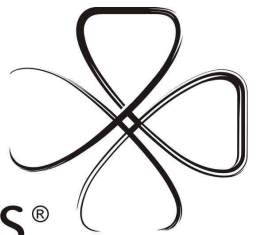
**Australian Government**

**Rural Industries Research and  
Development Corporation**

Proudly Sponsored by;



**ECLIPSE**  
ENTERPRISES  
AUST PTY LTD



novozymes®

Rethink Tomorrow

**Plasdene Glass-Pak**  
PTY. LIMITED

# 2012 National EVOO Competition

## Chairman's Report

Firstly, I would like to thank the Australian Olive Association for once again inviting me to chair their 16<sup>th</sup> Australian National Extra Virgin Olive Oil Show.

The exhibits are analysed by the organisers to ensure they meet extra virgin status based on free fatty acidity, peroxide value and UV tests. In addition, polyphenols are measured in order to assist in the allocation of exhibits to appropriate broad style classes (mild, medium and robust).

The average free fatty acid level this year was 0.23% which was higher than in previous years (0.19 to 0.2%). While not all low FFA oils are exceptional, and not all higher FFA oils are substandard from a taste point of view, the rise in FFA was disappointing. Average peroxide values were 7.1, which while acceptable, an average between 5 and 6 is both desirable and achievable.

The average polyphenol level (which relate to the bitterness and pungency) of the exhibits was 274 mg/kg which was identical to 2011 and is in line with the long term average.

The Australian National show is unique in Australia as it widely draws entries from every growing state of Australia, and from those making millions of litres, to those producing 200 litres.

The median volume per exhibit was 920 litres, with those eligible for best oil of show (Class 1-4), 1,400 litres. The diverse variety of entries

would undoubtedly span a large number of market segments. This reality needs to be, (and in my opinion has been) taken into account when deriving the classes for this show.

However, the continued success of all competitions such as this relies on continual renewal in line with changing wider industry objectives, and at an important micro level, those of the exhibitors. Therefore, the organisers and I welcome comments and suggestions as to how the show could be improved in line with changing expectations.

The best oils were complex, with distinct olive fruit and were fresh and lively. Some were as good as I have seen in some years. While there were more gold medals awarded this year as a proportion of total entries than in previous years, on average I thought that the average quality was only equivalent to previous years.

This should not be seen as a major criticism as it is understood that the production of extra virgin olive oil is influenced by seasonal variation which also impacts on production.

Finally I would like to sincerely thank the expert judges who freely contributed their time and hard earned expertise, and to the Chief Steward Trudie Michels, and Steward Leana Head for a well and fairly conducted competition. Without them, we wouldn't have a show.

Richard Gawel  
*Chairperson*

# 2012 National EVOO Competition

## Chief Stewards Report

It was a pleasure to participate as Chief Steward in the 16th National EVOO Show for 2012 and help to organise the judging and awards. Considering the average crop this year, we were delighted to receive 189 oil entries received from 101 exhibitors.

The States represented out of the total number of entries were: VIC – 77; NSW – 37; SA – 23; WA – 25; TAS – 22; QLD - 4 & ACT - 1. There was a 15.2% drop in entries when compared to last year's 223 entries.

We had less multiple entries from individual exhibitors this year. In 2011 the average number of entries per exhibitor was 2.2 and this year it fell to 1.9 entries per exhibitor. Interestingly we had the exactly the same number of exhibitors as last year (101).

Entries this year was 34 less than in 2011 (223). There was only a slight difference between the percentage of medals awarded in September (75%) compared to 2011 (77%). There were 141 medals awarded in total including 77 bronze, 47 silver and 17 gold (2 more gold than last year).

Class 1 Single Estate Grown min. 200 litres: 102 (2011 - 115), decreased by 11%.

Class 2 Multi Estate 200-4,999 litres: 16 (2011 - 23), decreased by 30%.

Class 3 Multi Estate >5000 litres: 19 (2011 - 25), decreased of 24%.

Class 4 Non-Packaged min. 200 litres: 8 (2011 - 15), showed a 47% decrease. This is perhaps indicative of the reduced harvest this year and the lack of bulk oil on the market.

Class 5 Micro 50-199 litres: 28 (2011 - 25) had an increase of 12%.

Class 6 Flavoured Oils min. 50 litres: decreased (2011 – 20) to 16 this year.

The average Free Fatty Acids level was 0.234 and the average polyphenol count was 257 mg/kg. Two oils failed the chemical analysis, 2 failed the organoleptic analysis and 2 were disqualified.

### What was happening in each Class?

In Class 1, there were 102 oils entered, with quite a shift in styles compared to last year; 13 in Mild, 63 in Medium and 26 in Robust. This represents an increase in the Robust style entries from 7 in 2011 to 26 this year. Class 1 yielded 78 medals with 40 bronze, 29 silver and 9 gold.

In Class 2 there was a 30% reduction in entries. This year we had 16 entries, with 12 bronze and 1 silver awarded but no gold's.

In Class 3, 19 oils were entered - 13 oils entered in this class received medals, with 3 bronze, 8 silver and 2 gold awards.

In Class 4, there were 8 oils entered, all of which gained medals. 3 bronze, 4 silver and 1 gold medals were awarded.

In Class 5, there were 28 entries this year. Of those entered, 20 received medals; with 13 bronze, 2 silver and 5 gold.

In Class 6, there were 16 infused oil entries. There were 6 citrus infused and 10 placed in the 'other' category, and 9 medals were awarded in this class. There were no gold medals awarded but there were 6 bronze and 3 silver medals awarded.

Once again, a thorough scrutiny of entries took place this year. On numerous occasions olive varieties, oil volumes, locations of oil, labelling and classes entered were questioned and investigated to confirm entry validity. This was necessary to avoid deceiving entry behaviour and to continue the integrity of the Show.

As Chief Steward, I'd like to thank all of the Judges who came from across Australia to spend their Friday and Saturday judging olive oils. A big thank you to Richard Gawel for his Head Judge skills.

I am also grateful to Veronica and her hard working team at Department of Primary Industries NSW Oils Research Laboratory at Wagga Wagga who worked untiringly to provide efficient oil analysis. It was very much appreciated.

Personal thanks must go to Leana Head, who worked tirelessly throughout the planning and judging process to help enable a well executed event. Thank you to the team at the Urban Hotel in St Kilda who's 'can do' attitude made the world of difference from the moment we arrived to the time we left. I am also grateful to Lisa Rowntree for her stewarding guidance and support.

Thank you also to my parents, Chris and Henry, who were extremely helpful in the collection and unpacking of entries, cleaning up broken oil deliveries (there were many), oil storage and packaging waste removal.

Trudie Michels  
*Chief Steward*

# 2012 Australian Olive Association Extra Virgin Olive Oil Competition Results

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
<b>CLASS 1 - SINGLE ESTATE GROWN (MIN. VOLUME 200 L)</b>								
1	464	Lane's EVOO	Lane's EVOO	0.3	248	Spinach leaf and rocket aromas. Citrus like flavours with a late chilli like pungency.	15	Silver
1	4646	Lane's EVOO	Lanes Extra Virgin Olive Oil	0.2	319	Mild aromas of lemon grass and sweeter fruit on palate. Good bitterness but a light woody character detracted.	13	Bronze
1	49601	Hildebrand Grove	Corregiola, Frantoio	0.1	312	Aromatic cinnamon and custard aroma. Bitterness and pungency a little on the high side for the fruit but complexity compensates.	15	Silver
1	12CF6	Mason's Creek Olive Grove	Mason's Creek EVOO	0.1	201	Cut grass aromas with a sweeter spicy note. Mild bitterness and pungency at the end.	15	Silver
1	2YZ	Rash Valley Olives	Corregiola	0.3	249	Good fruity banana nose. Sweet flavours with mild bitterness and a more distinct pungency.	13.5	Bronze
1	3DE			0.3	233	Mild ripe aroma but with a volatile lift and a briney flavour.	11	
1	A4032	Granya Grove	Granya Grove Frantoio	0.2	342	Herbaceous, leafy style with firm bitterness and a lingering chilli like pungency on the finish. Clean finish.	13.5	Bronze
1	A4033	Granya Grove	Volos	0.1	255	Tropical and floral aromas and flavours of good intensity. Lingering apple flavour and a spicy pungency.	16.5	Silver
1	ADA1	Kyneton Estate	Family Selection Manzanillo, Corregiola, Frantoio	0.2	269	Medium herbaceous nose with green banana, spice and confectionery. Light chill like pungent finish.	15	Silver
1	AMG	Barilla Olive Oil	Koroneiki, Frantoio	0.4	271	Soft tomato and herbal aroma and flavours that appears flat on the end. Long spicy finish.	13.5	Bronze
1	AOC1			1.8	238	Low intensity tomato leaf aromas. Palate had medium bitterness and pungency, but finished with a flat nutty character suggesting tiredness.	12.5	
1	ARO	Avon River Olives	Manzanillo, Corregiola	0.2	246	Green apple and tomato aromas. Sweeter palate fruit with a persistent pepperiness.	14	Bronze
1	BB2	Yalbury Olives	Corregiola	0.3	208	Light intensity herbal character on the nose. Cut hay and nutty flavours.	13	Bronze
1	BO1	Rylstone Olive Press	Cudgegong 1	0.2	308	Green grass aromas and sweeter green banana flavours. Finishes with a firm bitterness and pepperiness.	15	Silver
1	BO2	Rylstone Olive Press	Crooked River	0.2	331	Fresh rocket leaf characters both in aroma and taste. Good clean fresh finish with a spicy pungency.	15.5	Silver
1	BO3	Rylstone Olive Press	Cudgegong 2	0.2	318	Freshly cut grass and tomato leaf aromas. Interesting spicy flavours with sweeter pineapple notes. Firm bitterness and pungency with lots of supporting fruit.	18.5	Gold
1	BO4	Rylstone Olive Press	Cudgegong 3	0.2	275	Aromas of tomato, artichoke and herbs. Solid olive flavours with a fresh clean finish and a pleasant ginger like pungency.	16	Silver

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
1	BR12			0.5	244	Interesting aroma of tobacco leaf and fresh hay. Low flavour with an oily buttery finish.	12.5	
1	BSN			0.1	150	Mild sweet aromas and flavours. Riper fruit flavours, good peppery finish but overall was showing some tiredness.	12.5	
1	CAS	Scarlett Grove	Frantoio, Leccino, Pendolino	0.2	192	Complex aromas of dried herbs, artichoke and tobacco leaf. Excellent depth of flavour with an excellent clean finish that was complemented by a lingering peppery character.	17.5	Gold
1	DCJ	Karrabool Olives	Frantoio, Leccino, Koroneiki, Corregiola	0.1	288	Mild green almond and green melon aromas and flavours. Good bitterness but the fruit wasn't in support.	13.5	Bronze
1	DHRD			0.2	258	Herbaceous green borage characters. Firm pungent finish but the oil had some hardness on the finish.	12.5	
1	EAS	East Ridge Olive Grove	Picual, Coratina, Leccino, Arbequina, Frantoio	0.1	288	Fresh leafy aromas with tomato and formic flavours. A balanced oil.	14	Bronze
1	ECHE	Forest Edge Farm	Frantoio	0.3	237	Mild green pistachio and herbal aromas and flavours. Pepperiness on the finish gave it a lift.	14	Bronze
1	F96	Felicity's Garden	WA Mission	0.3	236	Low intensity dried aroma. Sweet buttery flavours with a pungent finish.	13	Bronze
1	FB2			0.1	222	Aromas of banana leaf and green banana flavours. Light fatty finish detracted.	12	
1	FOG			0.3	330	Some herbaceousness here, but also a woody hay like character that detracted. Although the pungency was distinct, it lacked a fresh finish.	12.5	
1	FVA			0.3	253	Toasty and buttery aromas and flavours with hints of caramel and a light fatty finish.	12	
1	GED			0.2	293	Fragrant floral sweet characters with aniseed. Creamy texture with strong bitterness. Overall didn't seem clean.	10	
1	GHP1A	Grassy Spur Olives	Grassy Spur EVOO Frantoio, Coratina, Arbequina	0.1	330	Green banana aromas with more leafy herbal flavours with a very pungent finish.	14	Bronze
1	GJK	Kalaparee Olives Pty Ltd	Frantoio	0.2	277	Fresh herbal flavours with some tomato and artichoke. Long pungent finish.	14.5	Bronze
1	GL48	Woolworths Ltd	Woolworths Select Australian Extra Virgin Olive Oil	0.2	171	Herbal, grassy and artichoke characters displayed. Late lingering warming pungency.	14.5	Bronze
1	GOY	Glendale Olives	Taste of Glendale	0.2	363	Good fresh olive leaf and lucerne characters. Good flavour with a pleasant long lasting pungency.	14.5	Bronze
1	H2O			0.3	415	Light fruit of banana and red berries. Candied flavour with a firm pungent finish.	12.5	
1	H2R	Alto Olives	Alto Robust	0.2	369	Fresh fruity aroma of ripe banana and mint with strong pungency and bitterness that lingers.	14.5	Bronze
1	HAV	Abilene Grove	Abilene Grove Blend	0.2	214	Complex aroma of green apple and fresh oregano. Sweeter palate showing melon and some buttery tropical fruit characters. Light bitterness but flavour carried the oil.	19	Gold
1	HHM	Alto Olives	Vividus	0.2	329	Fresh banana and fruit aromas. Palate showed more herbaceousness with artichoke and tomato leaf. Lingering pungency.	16	Silver
1	HOF	Hillsidelane Olives	Gulgong Gold Frantoio	0.2	273	Mint, herbal and aniseed on nose. Cinnamon and apple flavours and a pungency that builds.	13.5	Bronze
1	HOH	Hillsidelane Olives	Gulgong Gold Hillside Blend	0.2	279	Herbaceous, mint and tobacco leaf characters. Lower flavour than aroma, with medium bitterness.	14	Bronze
1	HVA	Talbot Grove	Nevadillo	0.2	208	Good olive aromas. Mild sweeter flavours that finished clean and with a little pepperiness.	14	Bronze

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
1	IY22			0.1	215	Light olive and cut grass characters and some pepperiness. Pleasant but lacking intensity.	12.5	
1	JAS	Varapodio Estate	Varapodio Estate Gold	0.2	297	Intense ripe tropical guava aromas. Palate showed some floral and sweet butter characters. A generous riper style.	15	Silver
1	JH1	Lisadurne Hill	Lisadurne Hill Paddock Blend	0.2	273	Fruity aroma of banana, tomato and green melon. Herbal flavours initially to a sweeter almond finish.	15.5	Silver
1	JJ01	Leontyna	Picual	0.3	263	Herbaceous artichoke and citrus nose. Sweeter flavours and with a mild bitterness and pungency.	15.5	Silver
1	JJ02	Leontyna	Arbequina	0.1	93	Mild apple and herbaceous nose. Citrusy taste. Good freshness. Mild bitterness and pungency.	14.5	Bronze
1	JJ03			0.1	219	Low intensity fruit on nose and taste. Buttery mouth-feel suggested some tiredness.	12	
1	JMR	Gooramadda Olives	Gooramadda Olives Blend	0.1	271	Fresh herbal aroma with salad herbs and a complex apple blossom aroma. Well balanced oil with a warm clean finish.	15.5	Silver
1	K25	Sutton Forest Olives	Sutton Forest Robust	0.4	278	Fennel aromas and flavours with other herbal characters. Strong pungency that persisted.	15.5	Silver
1	K33	KE & L Keenan	Lekesa Estate Corregiola, Manzanillo, Nevadillo	0.2	279	Green apple, grass and herbal characters. Good freshness with moderate bitterness and pungency.	15	Silver
1	KAL1			0.1	297	Herbaceous and rocket aromas. Flavours were a little shy which allowed the strong bitterness to mask the fruit.	12.5	
1	KFK			0.1	184	Aromas of citrus and lemon myrtle. Lemon peel flavours. Finishes somewhat greasy.	12	
1	KJG	Kalaparee Olives Pty Ltd	Kalaparee Olives Estate Blend	0.2	321	Interesting green banana, custard and mint aromas. Lingering flavours matched with balanced bitterness and pungency.	17	Gold
1	KJO	Gooramadda Olives	Hardy's Mammoth	0.3	277	Aromatic nose of ripe banana and tropical fruits. Some minty flavours provide some interest.	15	Silver
1	LB001			0.2	620	Artichoke, rhubarb and some confectionery fruit flavours. Palate was subdued in fruit, so the bitter character dominated.	12.5	
1	LUK	Lentara Olives	Corregiola	0.2	381	Good flavoured herbaceous oil with grassy, apple and hay. Late pungency that builds.	14	Bronze
1	LW1	Leaping Goat Olive Oil	Corregiola, Verdale	0.2	142	Vibrant aromas of apples and herbs. Fresh herbaceous flavours with a mild bitter and peppery finish. Good freshness throughout.	16	Silver
1	M14	Sutton Forest Olives	Sutton Forest Fresh & Fruity	0.3	266	Green banana and basil like aroma. Interesting fennel like flavours of good intensity with a clean chilli like pungency.	15.5	Silver
1	MBE			0.1	440	Weak ripe fruit characters, but the oil had hints of volatility suggesting winey-ness.	10.5	
1	MEF	Saluté	Salute Oliva EVOO	0.2	399	Herbaceous characters with some floral notes. Lacking fruit depth.	13.5	Bronze
1	MM01	Mt Moriac Olives	Spanish Style	0.1	280	Clean tomato leaf aromas with guava like flavours. Medium bitterness and pepper on the finish. Good flavour depth.	15	Silver
1	MM02			0.2	298	Low intensity of herbs and grass. Some pungency gave the palate a lift, but finished with a light greasy character.	12.5	
1	MMJ	Myrtlevalle Olives	Corregiola	0.2	291	Spicy aniseed character on nose and taste. More fennel like on the finish. Strong bitterness and pungency.	13	Bronze
1	MRH	Rio Vista Olives	Augusto	0.3	237	Fresh floral and banana nose. Subtle olive flavours with a mild bitterness and warming pungency. Uncomplicated but nicely balanced oil.	16	Silver

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
1	MS1	Yalbury Olives	Picual, Coratina	0.3	279	Fresh but mild aromas and flavours of apple skin and tomato leaf. Some riper guava flavours on the finish. Good milder oil.	14	Bronze
1	MW1			0.1	190	Cooked toffee and aniseed character with a flat taste and oily finish.	11	
1	MW2			0.2	137	Lacking aroma. Slightly more confectionery like flavour. Fatty finish.	11	
1	MZ1	Mount Zero Olives	Manzanillo	0.3	174	Complex interesting banana and floral aroma notes. Palate showed distinct upfront fresh fruit with ripe sweet flavours and mild bitterness and pungency persisting well into the end.	17	Gold
1	NMJ	Nullamunjie Olive Oil Pty Ltd	Nullamunjie EVOO	0.2	279	Rich fresh herbaceous oil with green apple and sweet spices on the palate. Lots of fruit depth and persistence which was matched by good bitterness and pungency. Vibrant finish.	17	Gold
1	OP1	Preston Valley Grove	Preston Valley Grove EVOO	0.4	281	Green almond and grassy characters. Lighter buttery flavours with medium bitterness and pungency.	13.5	Bronze
1	OR1	L'Oliveraie	On the Rocks	0.2	242	Low aroma and medium flavour. Banana with some tomato characters. Late building pungency.	13.5	Bronze
1	P10	Macaw Creek Olive Oil	Picual	0.1	245	Intense exotic fruits – passionfruit and melon but with more traditional tomato leaf flavours. Chilli like pungency with a crisp clean finish.	18	Gold
1	P412	Kite Haven Olive Oil	Pendolino	0.1	269	Light grassy aroma with hints of tomato and nutmeg like spice. Some arugula flavours on the finish.	13	Bronze
1	P512	Kite Haven Olive Oil	Kite Haven	0.1	213	Sweet pineapple, vanilla and aniseed aromas and flavours. Lingering bitterness and spicy pungency.	14	Bronze
1	PEP	Pendleton Estate Pty Ltd	Pendleton Fine Foods EVOO	0.2	382	Pleasant fruity nose with aromas of green banana and tropical fruit and tomato leaf. Some astringency on the finish.	13	Bronze
1	PO2			0.3	360	Low intensity aromas and flavours of dried herbs. Medium bitterness but finished with a greasy character.	11	
1	PPV	Wilson Family Olives	Olive D'or	0.2	230	Tomato bush aromas of good intensity, but less pronounced on the taste. Almond and nutty flavours on the finish.	14.5	Bronze
1	PQG			0.3	151	Tropical aromas and a more citrus like palate. Finished with some buttery and fatty characters.	12	
1	PRP	Myrtlevale Olives	Kalamata	0.1	241	Lively fresh herbaceousness on nose. Bold interesting flavours of arugula with a sweeter almond and buttery character. The spicy pungency completed the palate. An excellent oil.	17	Gold
1	RB5	Redtail Ridge	Organic Coratina, Pendolino, Barnea	0.3	319	Mild aromatics of cut hay with an estery lift. Good olive and tomato leaf flavours.	14.5	Bronze
1	REO	Rosto	Rosto Extra Oomph	0.3	224	Good characters of artichoke. Some pineapple and sweetness persisted. Good clean mouth-feel at the end.	14.5	Bronze
1	RG2	Rusty Gate Estate	Picual	0.2	276	Rich floral oil with hints of mint and eucalyptus. Banana and melon favours with lingering bitterness.	15	Silver
1	RJ4	R & A Ashbolt	Ashbolt Italian	0.2	277	Fresh herbaceous, mossy aroma. Good bitter herb flavours with a persistent finish. An interesting oil.	15.5	Silver
1	RJ5	R & A Ashbolt	Ashbolt Frantoio	0.2	350	Green apple and some sweet aromas. Palate showed more herbal characters with a robust lingering pungency.	14	Bronze
1	RJ6	R & A Ashbolt	Ashbolt Medley	0.2	359	Soft ripe apple aromas with greener low to moderate unripe banana flavours. Medium bitterness and a light astringent finish.	13	Bronze

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
1	RL2	Redtail Ridge	Organic Leccino	0.4	228	Characters of tomato leaf and ginger. Good even bitterness and pungency. Good clean finish.	14.5	Bronze
1	RM3	Redtail Ridge	Organic Mission	0.3	272	Fresh herbaceous aroma with green salad arugula flavours. Warm pungent finish.	15	Silver
1	RMK2			0.2	523	Herbal characters were the major feature of the oil. Lighter on the palate, the oil was taken over by strong bitterness and pepper. Woody finish.	12	
1	ROM			0.2	282	Riper apple aromas. Flavours were relatively light and the finish was slightly fatty.	12.5	
1	ROM1	Olio Bello	Romanza	0.4	290	Subdued clean leafy and herb aromas. Moderate fruit on palate. A clean fresh oil but the bitterness and strong pungency took the fruit over.	13	Bronze
1	RS1	Rising Sun Olive Grove	Corregiola, Manzanillo	0.2	267	Light fruity nose of artichoke and spice. Bitterness dominates slightly and the oil finishes with a buttery texture.	13.5	Bronze
1	RTN	Rosto	Top Notch	0.2	186	Mild banana notes on the nose and reasonable fruit carry through onto the palate. Good level of bitterness and pungency in line with the fruit.	13.5	Bronze
1	SER	Serendipity	Serendipity Olive Oil	0.3	178	Fresh grassy characters on nose with tomato leaf and formic characters. Finished with a medium level of bitterness and pepper.	14.5	Bronze
1	SG1	St Germain's Estate Olive Grove	Leccino, Coratina	0.1	209	Praline and almond aromas and flavours. Good depth of fruit and a distinct bitterness and pungency finished off the oil well.	15	Silver
1	SP4	Rash Valley Olives	Frantoio	0.1	284	Interesting green almond and tomato aromas. Marzipan flavours with a lingering bitterness and pungency.	15.5	Silver
1	SRK1	Olio Bello	Olio Bello Special Release Koroneiki	0.4	414	Herbaceous aromas with a flavour that was a mix of bitter herbs and some riper and dried characters. Finished a little greasy.	13	Bronze
1	STK			0.2	297	Salami and smoked character suggests fermentation character.	10	
1	SVK2	Cooladerra Farm	Cooladerra Farm Blend	0.2	288	Clean grassy and herbal aromas and flavours. Firm bitterness and a hit of pungency.	15	Silver
1	TAS	Tawarri Grove	Tawarri Grove EVOO	0.2	125	Aromas of grass and artichoke. Gentle fruit flavours with a mild peppery finish.	16	Silver
1	TES	Lentara Olives	Frantoio	0.1	329	Green almond aromas. Riper fruit on the taste with a hit of pepperiness on the finish.	14.5	Bronze
1	THJ	R & S Goddard	Coronea Grove Frantoio	0.3	371	Complex fresh herbaceous oil with aromas of peach blossom and nettles. Deep herbal flavours matched with distinct pungency. An excellent oil.	17.5	Gold
1	VJ1	Manuka Olive Grove	Wattle Hill Olive Oil Boutillan	0.3	245	Green artichoke and olive character. Some grassy and tobacco leaf flavours. Warm pungent finish. A well balanced oil.	15	Silver
1	XXV	Rich Glen Olive Shop	Rich Glen Olives Signature	0.8	274	Solid olive leaf characters with a hint of lime. Well balanced pungency with an aromatic finish. An elegant oil.	15	Silver
<b>CLASS 2 - MULTI ESTATE GROWN (200 to 4,999 L)</b>								
2	5353	Torzi Matthews Vinters	Una Wild	0.3	218	Medium aromas of tomato leaf. Sweeter apple and banana flavours. Medium bitterness and lingering pepper.	14	Bronze
2	AME2	Kyneton Estate	Family Selection Manzanillo, Frantoio, Coratina	0.1	288	Pleasant but subdued herbal aromas. Pungency was more prominent and the bitterness was persistent.	13.5	Bronze
2	ARJ			0.7	197	Low intensity all around. Slight floral and citrus characters, but low fruit, bitterness and pungency resulted in an overall flatness.	11.5	
2	BDM	Third Pillar	Leccino, Frantoio, Kalamata	0.2	259	Mild to medium aromas and flavours of green tomato and green almond. Good freshness, but low intensity held it back.	14	Bronze



Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
2	BO5	Rylstone Olive Press	Cudgegong 4	0.2	297	Green tea and almond characters. Mix of grassy flavours and sweeter buttery notes and a long lasting pepperiness.	14.5	Bronze
2	CA1			0.3	293	Floral and lifted estery characters. The more delicate palate fruit was dominated by bitterness.	12.5	
2	FM12	Barfold Olives	James Selection Mild & Fruity	0.4	262	Clean but light grassy and floral like. Herbal flavours also on palate but medium bitterness took over from the fruit.	13	Bronze
2	FMN12	Barfold Olives	James Selection Green & Peppery	0.2	350	Fresh green tomato characters with a floral note. Flavour on the lighter side and with a persistent light pungency.	13	Bronze
2	KFC	Mt Buffalo Olives	Robust	0.4	386	Green apple fruit flavours. Palate had a hay like character. Medium bitterness and pungency.	13	Bronze
2	MBO	Mt Buffalo Olives	Mountain Blend	0.1	189	Light artichoke and vegetable nose. Rocket flavours with low to medium bitterness. Light caramel character on the palate.	14	Bronze
2	MZ2	Mount Zero Olives	Picual, Coratina, Manzanillo	0.4	255	Grassy herbaceous aromas with tomato leaf. Good fresh taste with hints of lime as well. Good level of refreshing pungency.	16.5	Silver
2	NOL1	Nolans Road	Organic Delicate	0.2	260	Aromas of cut grass and artichoke. Clean and fresh but fruit faded on palate. Lingering milder pungency.	13.5	Bronze
2	NOL2	Nolans Road	Organic Robust	0.2	284	Clean tomato and cut grass aromas and flavours. Characters were mild to medium including bitterness and pepper.	14	Bronze
2	PRB1	Olio Bello	Premium Blend	0.2	321	Clean mild flavoured oil with tomato leaf and grass. Fresh but with low intensity fruit.	13	Bronze
2	RAJ			0.6	139	Mild citrusy nose. Low intensity flavours with a short finish. Light pungency gave it a lift.	12.5	
2	TEO1	Cradle Coast Olives	Paragon	0.2	252	Low aromas of almond meal and floral characters. Creamy flavours with mild bitterness and a late lingering peppery finish.	13.5	Bronze
<b>CLASS 3 - MULTI ESTATE GROWN (GREATER THAN 5,000 L)</b>								
3	565			0.4	271	Low intensity throughout. Suggestions of sourness / volatility.	10	
3	591	Aldi Stores	The Olive Tree Extra Virgin Olive Oil 500mL Delicate	0.3	196	Intense tropical fruit on the taste with a milder aroma. Smooth texture with a late peppery finish.	15	Silver
3	607	Aldi Stores	The Olive Tree Extra Virgin Olive Oil 500mL Robust	0.7	336	Ripe tomato with some passionfruit characters. Floral notes on the palate with some bitter almond flavours on the finish.	14.5	Bronze
3	765	Aldi Stores	The Olive Tree Extra Virgin Olive Oil 3L	0.3	315	Fresh fruity oil with banana and tropical fruits. More herbaceous on the taste but with some citrus notes. Medium bitterness and pungency.	15.5	Silver
3	898	Aldi Stores	The Olive Tree Extra Virgin Olive Oil 500mL Fruity	0.2	181	Tropical fruit, confectionery and banana aromas and flavours. Mild bitterness with a slightly more lifted pungency.	15.5	Silver
3	AFB	Cobram Estate	Cobram Estate Light Flavour Intensity	0.2	169	Good levels of fresh ripe apple, citrus with hints of grass. Lingering bitterness and pungency.	14.5	Bronze
3	AOC2			1.8	274	Nutty, flat taste with caramel characters.	10	
3	AOC3			0.4	278	Low aroma and flavour. Toasty character and an oily mouth-feel.	11	
3	AOC4			0.4	240	Riper tropical passionfruit nose and banana like flavours. Flavours faded quickly on finish.	12.5	
3	APB	Cobram Estate	Cobram Estate Classic Flavour Intensity	0.3	299	Fresh grassy nose, but with firm flavours of apple. Moderate lingering pungency that gave the finish a lift.	15.5	Silver

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
3	APC	Cobram Estate	Cobram Estate Robust Flavour Intensity	0.4	293	Lively grassy herbaceous nose with a spicy arugula bitter herb flavour complemented by some complexing sweet characters. Warm peppery finish. Nicely balanced and well constructed oil.	17.5	Gold
3	CA2	Camilo Enterprises	Max's blend	0.3	374	Fresh fruity oil with stone-fruit and artichoke. Some floral characters provided interest. Balanced bitterness and pepper.	15.5	Silver
3	H2D	Alto Olives	Alto Delicate	0.4	242	Intense sweet guava and tropical fruit aroma. Sweet flavours but there are some more savoury olive characters. Mild creamy flavours on the finish.	15.5	Silver
3	LUC3	Kyneton Estate	Kyneton Olive Oil Gourmet Blend	0.2	283	Herbaceous savoury mustard-cress aromas. Good flavour intensity with moderate bitterness and warming pungency.	15.5	Silver
3	MG1			0.2	258	Some grass and hay characters with a light flavoured palate which didn't persist.	12.5	
3	MG2	Mitolo Group Pty Ltd	Olo Mild & Mellow EVOO 500mL	0.3	282	Apple and guava aromas with a good fresh clean mouth-feel. Mild bitterness and pungency but did persist.	13	Bronze
3	MG3	Mitolo Group Pty Ltd	Olo Single Block EVOO 500mL	0.4	207	Low intensity olive leaf aromas. Mild buttery flavour with a clean finish.	13.5	Bronze
3	MG4	Mitolo Group Pty Ltd	Olo Original Blend 1 Ltr	0.3	207	Grass and hay aromas. Flavours on the delicate side but interesting. A good mild oil.	15	Silver
3	RLM			0.6	237	Good apple aromas but palate lacked fruit intensity and persistence.	12.5	
<b>CLASS 4 - NON-PACKAGED (MIN. VOLUME 200 L)</b>								
4	2012FR	Oasis Olives Pty Ltd	Frantoio	0.4	337	Intense green characters of artichoke and broccoli stalk. Solid fruit matched with a firm persistent pungency.	18.5	Gold
4	AHJ	Cobram Estate	Hojiblanca	0.3	191	Herbaceous artichoke aromas and flavours, with the taste being more distinct. Good level of bitterness and pungency for the fruit. Long finish.	15	Silver
4	APP	Cobram Estate	Coratina, Koroneiki	0.4	376	Grassy nose. Good fruit on the palate with rocket and citrus notes. A well balanced oil with persistent flavours.	15	Silver
4	JC01	Forth Valley Olive Grove	Frantoio, Manzanillo	0.3	219	Herbal, olive leaf aromas. Similar flavours but with minty notes with a savoury finish. Medium bitterness and pungency.	14.5	Bronze
4	OBB	Boundary Bend Estate	Picual	0.3	258	Green banana and confectionery aromas and flavours. Good freshness. Medium to robust levels of bitterness and pungency.	14.5	Bronze
4	OBC	Boundary Bend Estate	Boundary Bend Picual	0.2	166	Medium intensity nose of artichoke and herbs. Grassy flavours with a mild bitterness and a warm clean peppery finish.	15	Silver
4	OBO	Boundary Bend Estate	Arbequina, Barnea	0.3	204	Mild grassy aromas. Riper soft flavours with low bitterness and pungency. Finished slightly flat.	13.5	Bronze
4	SVK1	Cooladerra Farm	Frantoio	0.2	314	Grassy and rocket aromas. Sweeter flavours of apple and ripe fruits. Firm pungent finish.	15	Silver
<b>CLASS 5 - MICRO VOLUME (50 to 199 L)</b>								
5	49602			0.2	278	Low intensity aromas of and flavours of herbs and salad leaf. Despite reasonable levels of bitterness the oil finished with some fattiness/flatness.	12	
5	1AB	Golden Creek Olives	Leccino	0.1	191	A gentle herbaceous yet sweet aroma. Fresh snow pea flavours completed with some rosemary. Matching pungency that lingered.	15	Silver
5	27C	Golden Creek Olives	Koroneiki	0.2	242	Light green leafy aroma with stronger spinach and green banana flavours. Medium bitterness.	14	Bronze
5	4DE	DISQUALIFIED		0.2	287	Winey character and muddyness detected.	F	

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
5	BLN			0.3	319	Low intensity herbaceous aroma. Sweeter flavour, but had a flat finish suggesting some tiredness.	12	
5	CBO1	Cradle Coast Olives	Cradle Coast Medley	0.2	251	Capsicum and green apple flavours with some mocha notes. Spicy flavours Low bitterness but a lengthy chilli like pungency.	14.5	Bronze
5	DIZ			0.1	377	Shy aromas of fresh herbs and cut grass. Firm bitterness and pungency but there was insufficient flavours in support.	12.5	
5	GHP5	Grassy Spur Olives	Grassy Spur EVOO Picual	0.1	236	Medium to light characters of tomato leaf and rocket. Moderate flavours with a dry flavour finish.	13.5	Bronze
5	GOX	Glendale Olives	Mild Blend	0.1	268	Fresh olive aromas with herbs and tomato leaf. Good well rounded flavour with a lingering bitterness.	15	Silver
5	GPY01	Yalla-y-poorra Grove	Picual	0.1	208	Fresh characters of tomato and green banana. Excellent flavour depth. Artichoke and fresh herbs. Light bitterness and pungency.	17.5	Gold
5	GPY02	Yalla-y-poorra Grove	Frantoio	0.3	258	Aromas of green apple peel with a grassy flavour. Medium bitterness and pungency.	13.5	Bronze
5	HGF			0.2	326	Medium depth of herbaceous aromas and flavours, but bitterness dominated and the oil displayed a flat short finish.	12.5	
5	JKL	DISQUALIFIED		0.1	261	Muddyness and rancidity detected.	F	
5	K2A	Cape Schanck Olive Estate	Picholine	0.2	500	Tomato bush and green olive aroma. Touch more tropical in mouth. Significant bitterness and pungency that was a little astringent.	14	Bronze
5	LLL	Myrtlevale Olives	Myrtlevale Olives Blend	0.1	232	Lemon, mint characters throughout. Some basil flavours on the palate with a light bitter finish.	13	Bronze
5	RG1			0.1	293	Mild aromas and flavours of tomato leaf and grassiness. While the bitterness was distinct the fruit was not in support.	12.5	
5	RJ5M	R & A Ashbolt	Verdale	0.1	230	Banana and custard aroma, but with mixed dried herbs on the taste. Very good olive flavour intensity. Light bitterness and pungency.	18	Gold
5	RSM	Acacia Hills Olive Grove	Bouteillan, Manzanillo	0.2	343	Mild tomato leaf and grassy aromas. Flavours were also shy but the oil finished well with a lingering pepperiness.	13	Bronze
5	RTH1	Lisadurne Hill	Hojiblanca	0.1	282	Aromas of banana and tropical fruit. More herbaceous in taste with a firm bitter finish.	14.5	Bronze
5	SLP1	Cradle Coast Olives	Essence of Cradle	0.2	234	Fresh complex green olive and almond aromas. Lively green banana flavours with a persistent spicy pungency. Strongly supported by the Chair.	17.5	Gold
5	SUN			0.2	410	Some leafy vegetable aromas, but flavours were more hay like. Robust finish.	12	
5	THR	R & S Goddard	Coronea Grove Frantoio	0.2	403	Medium intensity grassy aromas and flavours. Strong and persistent peppery finish.	14	Bronze
5	TVO1	Mt Direction Olives	Manzanillo	0.1	297	Aromas of eucalyptus and salad leaf. Milder flavours with a higher level of bitterness.	14	Bronze
5	TVO2	Mt Direction Olives	Frantoio	0.1	439	Green banana aromas and flavours. Distinctive and lengthy bitter and chilli like pungency.	14	Bronze
5	VJ2	Manuka Olive Grove	Wattle Hill Olive Oil Le Curé	0.2	280	Tropical, grass and eucalyptus aromas and flavours of good intensity. Finished with distinct bitterness and a warming pepperiness.	13.5	Bronze
5	WGB	Cape Schanck Olive Estate	Coratina	0.1	274	Mild aromas of grass and green tomato. Flavours were more distinct with a medium to high bitterness and pungency.	14	Bronze

Class	Your Code	Trading Name	Commercial Name of Oil	FFA	PP	Judges Comments	Total Score	Award
5	X31	Golden Creek Olives	Arbequina, Picual	0.4	138	Interesting flavours of green banana and honeydew melon. Some tropical and citrus flavours add to the palate. A slowly building bitterness and pepperiness. An elegant oil, with all points in balance.	19	Gold
5	ZED	Emu Olives	Frantoio, Barnea, Picual	0.1	231	Lifted mint and floral aromas with riper flavours. Very good complexity. An interesting oil. Light to medium bitterness and warming pepper finish.	17	Gold
<b>CLASS 6 - FLAVOURED OILS (MIN.VOLUME 50 L)</b>								
6	BOG	Gwydir Grove Olives	Blood Orange Agrumato			Realistic blood orange with mild bitterness and a hint of pepper. Overall the citrus character was on the low side.	13	Bronze
6	BP1	Preston Valley Grove	Basil			Authentic basil aroma that was slightly on the low side of intensity. Otherwise, sound underlying oil.	14.5	Bronze
6	CP1	Preston Valley Grove	Chilli			Vibrant fresh red jalapeno chilli character. Good level of heat would allow the user to liberally apply the oil.	16	Silver
6	EVT					A reductive boiled egg aroma was the dominant feature. A little truffle earthiness on the palate.	11	
6	H2L					While the aroma was distinctive, it was more of a lemon drop confectionery character, so the oil lacked a typical fresh lemon character.	12	
6	MA1					Strong mango aroma although it had an artificial note. Much lower intensity on palate.	11	
6	MZ3					Low aromas and flavours. Lemon character was not natural. Light fatty finish.	12.5	
6	MZ4	Mount Zero Olives	Basil			Freshly crushed basil character throughout. Good fresh underlying oil.	15	Silver
6	OOC	Gourmet Lovers	Gourmet Lovers Australia EVOO Chilli			Paprika, smoky barbeque character. A pleasant oil but the taste characters did not fully match the stated flavour.	14.5	Bronze
6	OOG	Gourmet Lovers	Gourmet Lovers Australia EVOO Garlic			Mild-medium garlic aromas and flavours. Good underlying oil. The level of garlic flavour made for a versatile oil.	14.5	Bronze
6	ORO					Dried herb flavours. Suggestions of tiredness in the underlying oil.	12	
6	SRF5	Olio Bello	Special Release 5 Fruits			Mild aromas of mainly mandarin. The other stated characters were difficult to discern. Overall, a sound oil with a natural mandarin character.	13.5	Bronze
6	XXX					Good lemon and lime characters but bitterness dominated the palate.	12.5	
6	XXY	Rich Glen Olive Shop	Chilli			Red capsicum, sweet chilli characters. Palate had a sweet carrot like character. Medium warmth.	15	Silver
6	XXZ					Intense parmesan rind and onion chips, with distinct butyric/lactic characters.	11	
6	ZLG	Gwydir Grove Olives	Zesty Lemon Agrumato			Good fresh lemon aromas and flavours. A good oil, but there was some pithy bitterness which when added to the oil bitterness was a little excessive.	14.5	Bronze

# 2012 National Table Olive Competition

## AOA Report

This year the AOA asked Dr Michelle Wirthensohn from the School of Agriculture, Food & Wine Department of The University of Adelaide to be the head judge. The judging took place in Adelaide on Saturday 8th of September 2011. The organising committee decided to use the University facilities for judging as the majority of the judges happened to be from Adelaide.

The show was competently stewarded by Peter McFarlane. Peter has a wealth of experience and knowledge in the olive industry and has consulted for the AOA Board since 2010. Peter is also the Chair of the National Table Olive Committee which developed the Table Olive Production Manual and The Voluntary Industry Standard for Table Olives. Rural Industries Research Development Corporation have officially launched these two publications which are available from the AOA Website [www.australianolives.com.au](http://www.australianolives.com.au)

### **About the exhibits.**

This year a total of 27 entries were received and assessed, which is up from last year. Exhibitors were allowed a maximum of 5 entries from any one commercial entity, or group of commercially affiliated entities, unless under separate AOA membership.

Pleasingly, all table olives were generally well presented which is important, as the appearance of the olives greatly assists with marketing the product. As a condition of entry, all entries needed to be 100% Australian (i.e. Australian grown olives processed & packaged in Australia) – no issues were reported with these criteria. The exhibits

were presented for testing in separate containers as requested and the majority were adequately packaged to prevent spoilage and spillage.

All exhibits were judged on certain characteristics such as absence of blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness and overall flavour balance. Prior to the judging the olives were sent to a NATA accredited testing laboratory to ensure they were fit for human consumption and to ensure that the pH levels were within normal parameters (pH max 4.3, salt min 6.0 g/100ml, E.coli absent in 25g). Unfortunately seven exhibits were withdrawn after being analysed.

There were a total of 6 bronze, 10 silver and 1 gold medals awarded across the Table Olives Competition this year. This is an increase from last year's 9 bronze, 7 silver and 0 gold medals. A great indication on how many fantastic exhibits were submitted this year.

Both the Head Judge and Steward felt that the overall standard of entry was good and that a successful day of judging was enjoyed by all involved.

The AOA would like to thank Chief Steward, Peter McFarlane and Head Judge, Michelle Wirthensohn for their excellent service to the table olive industry and for ensuring that the 3rd National Table Olive Competition was a success. Without them, this event wouldn't have been possible.

# 2012 Australian Olive Association Table Olive Competition Results

Your Code	Trading Name	Commercial Name of Table Olives	Total from 30	Award	Judges Comments
<b>CLASS 11 - GREEN OLIVES (WHOLE, PLAIN OLIVES)</b>					
CIC11	Cicada	Cicada Verdale	27	Silver	Slight flattening & blemished, unusual nose, good texture, balanced, good olives, nice flavour, looks very good.
GN	WITHDRAWN			W	
H2L	Alto Olives	Alto Ligurian	24.4	Bronze	Uniform size, good colour, skin tough, bitter - out of balance, low eye appeal, flavour good, not good flesh to pit ratio.
H2M			20		Dark olive mottled, inconsistent sizing, sweet taste, citrus notes, thick skin, poor visual appeal, rubbery texture, tough, too bitter.
HLP	Alto Olives	Alto La Prima	23.4	Bronze	Acid level dominates. Good colour, not uniform size, hard skin, too much vinegar, weak olive flavour, texture a little soft & woody.
MH1	Coriole Vineyards	Coriole Verdale Olives	28	Silver	Vibrant green colour, good flavour balance, excellent texture, great appearance.
PJ1			15.5		Cheesy aroma, acid fizz, looks appealing, varietal, citrus flavour, unusual flavour, little soft, some bitterness.
TM2	Lisadurne Hill	Sevilano	27.2	Silver	Woody tough skin, looks good, excellent olive taste, little too salty, not consistent, nice colour, crisp flesh, good aroma.
<b>CLASS 13 - BLACK OLIVES (WHOLE, PLAIN OLIVES)</b>					
H2W	Alto Olives	Alto Wild	25.6	Silver	Interesting looking, rather small, soft texture, subtle flavour, good balance, a little inconsistent with colour, good flesh/pit ratio, varietal flavour.
<b>CLASS 14 - KALAMATA OLIVES (WHOLE, PLAIN OLIVES)</b>					
AOC5	WITHDRAWN			W	
AOC6	WITHDRAWN			W	
CIC14	Cicada	Cicada Kalamata	27.1	Silver	Good colour, unusual aroma, great taste and texture, skin a little tough, too much vinegar, nice flavour.
H2K	Alto Olives	Alto Kalamata	24.5	Bronze	Wood flavour, over-ripe fruit, too soft texture, interesting olives, good colour, small size, good flesh/pit ratio, intense olive ripe chocolate taste.
MEK	Salute Oliva	Salute Oliva Kalamata	28.5	Silver	Tough skin, great looking olive, good texture, nice olive flavour & long length, salt touch too high, flesh just a little soft.
MH2	Coriole Vineyards	Coriole Kalamata Jumbo Olives	30	Gold	Great appearance, very good texture, good salt/acid levels and ratio, inviting looking olive, good firm flesh, good overall balance.
MH3	Coriole Vineyards	Coriole Kalamata Extra Large Olives	24	Bronze	Tough skin, "perfect neutral", good looking olive, firm texture, inconsistent colour, non varietal nose, some blemishes.
MM1	Lisadurne Hill	Kalamata	27.6	Silver	Colour uneven, pleasant fruity aroma, good size and shape, good texture, little dilute on front palate, good flavour.

Your Code	Trading Name	Commercial Name of Table Olives	Total from 30	Award	Judges Comments
R0506	Rokewood Olive Grove	Rokewood Greek Style Kalamata Olives	20		Yeast "floaters", salty, good size, reasonable colour, flesh too soft, over ripe olive flavour, soapy aroma, fizzy taste, quite bitter.
<b>CLASS 15 (a) - SPICED, STUFFED AND SPECIALLY TREATED OLIVES (WITHOUT GARLIC AND/OR CHILLI)</b>					
DSB	WITHDRAWN			W	
GG	WITHDRAWN			W	
HSG	WITHDRAWN			W	
MEM	Salute Oliva	Salute Oliva Semi Dried	26	Silver	Good olive taste, good aroma, good flavour for the style, interesting appearance appropriate to treatment, good flesh, rich chocolate aroma.
<b>CLASS 15 (b) - SPICED, STUFFED AND SPECIALLY TREATED OLIVES (WITH GARLIC AND/OR CHILLI)</b>					
AOC8	Australian Olive Company	Australian Olive Company Gourmet Mix	25.9	Silver	Pitted olive, too soft, medley, fragrant lovely oil, subtle herbal tones, well balanced flavours, floral, nice flavour.
AOC9	Australian Olive Company	Australian Olive Company Leccino	21.9	Bronze	Good colour and texture, added flavours come through, firm fresh crisp flesh, a little woody, lingering bitterness, soft.
AP2	Olivfresh Organic Olives	Olivfresh Sicilian Style Cracked	27.5	Silver	Colour blotchy and variable, texture good, subtle flavouring, some flesh a little soft, balanced, meaty texture.
BG01	WITHDRAWN			W	
<b>CLASS 16 - WILD OLIVES (WHOLE OLIVES)</b>					
AOC7	Australian Olive Company	Australian Olive Company Koroneiki	24.4	Bronze	Interesting appearance, variable degrees of ripeness so texture variable, too acidic, balanced mix of herbs which compliment rich olive taste.