

**The 27th
Australian Golden Olive Awards**



2025

Results

2025 Australian Golden Olive Awards

With the Australian Golden Olive Awards the show season well and truly is under way with assessment of our oils becoming known. We strive each year to run an affordable competition for all levels of olive growers to assess their oils and to be able to supply lab results to facilitate entry into other competitions. It is a rush to meet this timeline so we very much appreciate our entrants getting their skates on to get their entries in on time. This is the first time in a long while that all entries were received by the deadline so a big thank you for everyone in helping achieve this.

Firstly I am pleased to say the number of oils is up on last year. Fifty one oils were received as opposed to forty five in 2024. Hopefully this is an indicator that groves are recovering from olive lace bug and production is growing. Having said that we know there are still groves battling with olive lace bug. The best advice, be it OLB or other diseases and pests is to make use of the resources of the Australian Olive Association and in particular to get along to their field days.

In looking over the results for this year the thing that becomes apparent is that in every class the top scoring oil had a higher score than the top scores for the classes last year. One of the things that happens behind the scenes of these awards is people who seek our assistance in trying to move their oil to a higher score in subsequent years. We like to think this is one of the distinguishing aspects of the awards in that we want the competition to be more than benchmarking your oils but instead a mechanism to improve the quality of the oils.

Whilst it is great to have a gold winning oil we probably learn more at the other end of the scale and in particular from those oils which we considered 'no medal'. It is probably worth considering some of the problems that this year's competition came upon.

The first and probably one of the most important was oil exhibiting a sensory quality of wet straw. Normally this comes from the olives fermenting in the leadup to pressing. A simple rule of thumb is to minimise the time from picking to pressing. Once your fruit is picked it becomes vulnerable to fermentation. For most producers who get their olives pressed off site one of the best ways to minimise fermentation risk relates to preparation. Liaison with your olive processor well in advance allows the processor to work out when they can fit you in and hence ensure when your olives arrive they are promptly processed. Whilst it may sound incredible to most producers it is not unusual for us to get calls from people who have harvested their olives and then are seeking someone to press them.

The other issue that keeps recurring is what to do with the oil once your olives are pressed. Growers have worked hard all year caring for their grove and organising their harvest and sadly for some what was great oil at the press is no longer considered extra virgin after a couple of months. Ensure you have a plan as to what to do with your oil as soon as the olives are pressed. Many people receive their oil back from the press in plastic 20 litre

storage cubes. Whilst fine for temporary storage you really want to get your oil into long term storage as quick as possible. If you don't think you will be transferring your oil into long term storage for some time consider getting your oil put into bladders (what the wine industry refers to as cellar bags). You will need something for the bladder to go into. You can buy lightweight formers that will accommodate up to 1000 litres. Another option is have your oil returned in a bladder in one of the fruit bins you delivered your olives in (assuming you have used a 500 litre fruit bin). If you really want you can use the bladder for long term although it is encouraged to move it into tanks so that you aren't storing your oil on the fine suspended residue that settles out of your oil. The other issue we came across this year was the potential for the cleaning process of your long term storage tanks (or for that matter the plastic cubes if reused) to lead to spoiling of your oil. Storage tanks need to be thoroughly cleaned but the final step of flushing tanks to ensure all traces of cleaning fluids should not be neglected.

To close this introduction let me acknowledge the importance of a good relationship with the business pressing your olives. For most people entering the Australian Golden Olive Awards they rely on having a third party press their olives. We wish to recognise the critical importance that these businesses have for our industry. Certainly for this competition there are two processors that are responsible for a lot of the oil that we judge, Oasis Olives and EV Olives. If it were not for the processors that handle oil from small producers these awards would likely cease to exist. More importantly there would be many small groves that would have to call it day.

Rob Whyte – President, Olive Producers NE Victoria

Message From the Chief Judge – Trudie Michaels

The judges and I would like to thank you all for entering this year's Golden Olive Awards. Thank you also to the Golden Olives Awards organisers for entrusting us with the always important task of judging your entries.

For many growers it has been a tricky growing season and harvest period. Congratulations to everyone that persevered to produce a great selection of oils.

Extra Virgin Olive Oil (EVOO)

Of the 43 EVOO entries, it was great to see that 40 were awarded a medal (93%). This was the same as 2024. It was also a delight to award 11 EVOO golds (25.6% of entries). This highlights that producers continue to strive for optimum quality at both the grove and the processing stages. These oils had so much to offer on the nose and palate. There was an

abundance of fresh fruit characters with great mouthfeel, complex bitterness and pepper and lovely long finishes.

51% of EVOO entries were awarded a silver and 16% a bronze. Three oils were not awarded a medal and were withdrawn due to a suspected fault.

In general, this year's oils offered a diverse range of aroma and flavour profiles. The two main organoleptic spectrums were firstly, the green herb/grass/vegetal/rocket/green salad oils and the second had strong sweet confectionary/tropical/citrus/floral aromas and flavours. A number had intense savoury tomato paste, sugo, tomato leaf/flesh aromas and other oils had incredible spiced, malt and ginger tea characters. Assessing such a wide variety of characters was a very enjoyable experience this year.

It was interesting to note that although many of the oils had quite high polyphenol levels, the impact on the palate was not as challenging and intense as they have been in the past. The bitterness and pepper, although high, was balanced and judge-friendly. It was also noteworthy that the levels of green zingy sappy astringency drop from last year. Few oils had that strong gum-drying grippy texture like last year. In general, this year's oils were very light and almost watery on the palate, a nice change from the full-bodied oils of 2024.

Flavoured Oils

Once again. It was a small class of flavoured oils this year. There were five infused oils and two agrumato oils, all of which were awarded a medal. There were three golds, three silvers and one bronze. One gold was an agrumato/co-pressed oil and two were infused oils. All judges agreed that the flavoured oils were good this year with lots of flavour and character.

Thank you once again for entrusting us to taste and judge your wonderful 2025 oils. Well done everyone for producing such lovely expressive oils this season.

RESULTS

Best Oil In Show

Gooramadda Olives – Hardys Mammoth

Judges Description- Rich complex intense fresh nose of passionfruit, kiwi, green grass, tomato leaf, orange blossom and peach ice tea. Excellent transfer to the palate where the flavours keep building with the addition of butterleaf lettuce, orange and peach tea tannins. Balanced heat and complex bitterness with a long flavourful creamy mouth.

Class Winners

Class winners are only awarded where a Gold Medal is awarded in a particular category. No winners were placed for Group 1 Micro Volume. The descriptions below are those provided by the judges.

Small Volume (Group 2)

Gooramadda Olives – Hardys Mammoth

Judges Description- Tasting notes refer Best Oil in Show

Large Volume (Group 3)

Fedra Olive Grove – Frantoio

Judges Description- Intense aromatic nose of ginger, malt, nutmeg, leatherwood honey and thyme. Transfers very well to the palate with additional gingerbread biscuit, dried thyme and a delicious ginger lingering heat. Creamy mouthfeel. Balance astringency and bitterness and pepper. Long flavoursome length.

Heritage Trees (Group 4)

Grampians Olive Co – Signature Organic

Judges Description- Rich olive nose with dark plum, radicchio and grass. Excellent transfer to the palate with additional hints of tobacco and walnut skin. Very balanced bitterness and heat and an overall creamy sweet mouthfeel that balances with the body of the oil. Long length and clean finish.

Agrumato Oil (Group 5)

Rio Vista Olives – Chilli

Judges Description- Fresh intense aromas of red capsicum, smoked paprika, and fresh red chillis. Aromas transfer to a robust chilli and sweet red capsicum flavoured palate. Light and hot mouthfeel. Chilli heat builds with a fine-grained capsaicin rich finish that lingers. Delicious.

Infused Oil (Group 6)

Fedra Olive Grove – Blood Orange & Taragon

Judges Description- Delicious aromas of blood orange zest and juice with herbal elements transferring to a palate of fruit cake mix, candied peel and fresh tarragon. Warm peppercorn finish and clean mouthfeel. Long flavourful length.

Contribution to the olive industry

We also seek to acknowledge the contribution that Damian Braumann has made to our industry. Working the press at EV Olives Damian has worked to ensure that many of the groves in North East Victoria have their olives pressed in a timely manner with attention to yield and quality.

Table of Class Winners

AWARD	Class	Grove	Variety / Name	Score
Best Oil In Show	2	Gooramadda Olives	Hardys Mammoth	92
Small Volume	2	Gooramadda Olives	Hardys Mammoth	92
Large Volume	3	Fedra Olive Grove	Fedra Frantoio	89
Heritage Trees	4	Grampians Olive Co	Signature Organic	88
Agrumato Oil	5	Rio Vista Olives	Chilli	89
Infused Oil	6	Fedra Olive Grove	Blood Orange & Taragon	87

Gold Medal Winners

Class 2

Small Volume - 100 to 999 litres produced

Grove	Oil Name	Score	Judges' Description
Gooramadda Olives	Hardys Mammoth	92	Rich complex intense fresh nose of passionfruit, kiwi, green grass, tomato leaf, orange blossom and peach ice tea. Excellent transfer to the palate where the flavours keep building with the addition of butterleaf lettuce, orange and peach tea tannins. Balanced heat and complex bitterness with a long flavourful creamy mouth.

Class 3

Large Volume - 1000 litres or more produced

Grove	Oil Name	Score	Judges' Description
Rio Vista Olives	Signore	89	Fresh green aromas of dandelion leaf, rocket, zucchini and avocado skin, tomato leaf and artichoke. Excellent transfer to palate with additional notes of olive leaf, oregano and rosemary. Light mouthfeel with a complex black tea bitterness, long length and warm pepper finish.
Fedra Olive Grove	Fedra - Frantoio	89	Intense aromatic nose of ginger, malt, nutmeg, leatherwood honey and thyme. Transfers very well to the palate with additional gingerbread biscuit, dried thyme and a delicious ginger lingering heat. Creamy mouthfeel. Balance astringency and bitterness and pepper. Long flavoursome length.
Gooramadda Olives	Classic	87	Complex aromas of artichoke leaf, citrus blossom, curry leaf, almond, malt and mulberry. An excellent transfer to the creamy palate with the addition of parsley, butterleaf lettuce and coriander seed. A fantastic textural astringency with a long palate and black peppercorn heat. Complex and Delicious.
Rio Vista Olives	Kalamata	87	Rich ripe tomato and olive notes on the nose with plum, lilly pilly and lemon curd notes. Transfers to an excellent complex like palate with the addition of sweet basil and oregano. Generous lingering floral heat and balanced bitterness creating a complex, delicious oil.
Rich Glen	Coratina	87	Fresh intense aromas of sour sob, basil, green tea, green bean, nutmeg and banana aromas. Excellent transfer to the palate of rich green banana, green apple skin, cut grass and spice. Delicious mouthfeel. Balanced bitterness and heat with lingering notes of white pepper.
Olivegrove Fruits	Koroneiki	86	Freshly mowed meadow, spring onion stem, nettle aromas. Transfers to lavender stem and dill then a building meadow flavour profile. Creamy mouthfeel with a nasturtium bitterness with a generous flavoured finish and long lingering heat.
Rosto	Coratina, Koroneiki, Corregiola, Pendolino, Leccino	86	Fresh green aromas of grape vine, green tea, jasmine, tobacco and orange zest. Punchy palate with a good transfer of flavour with additional rocket, sweet almonds, mustard leaf. Balanced bitterness with warm building spicy pink peppercorn heat. Long length.

Grove	Oil Name	Score	Judges' Description
Gidge Springs Extra Virgin Olive Oil	Leccino/Frantoio	86	Fresh intense aroma of green wet cut grass, lemon sherbet, menthol and granny smith apple skin. A great transfer to the palate with additional tomato leaf, malt, dark green astringency and lemon. Long length, creamy mouthfeel, balanced bitterness and warm green pepper heat.

Class 4

Heritage Trees

Grove	Oil Name	Score	Judges' Description
Grampians Olive Co	Signature Organic	88	Rich olive nose with dark plum, radicchio and grass. Excellent transfer to the palate with additional hints of tobacco and walnut skin. Very balanced bitterness and heat and an overall creamy sweet mouthfeel that balances with the body of the oil. Long length and clean finish.
Grampians Olive Co	Delicate Organic	88	Vibrant fresh grassy herbs and lychee nose with Greek basil, passionfruit and red apple. Transfers to a like palate with an addition of clover, candied carrot and witlof. Clean mouthfeel. Balanced astringency and sweetness with a good long peppercorn finish.

Class 5

Agrumato Olive Oil

Grove	Oil Name	Score	Judges' Description
Rio Vista Olives	Chilli	89	Fresh intense aromas of red capsicum, smoked paprika, and fresh red chillis. Aromas transfer to a robust chilli and sweet red capsicum flavoured palate. Light and hot mouthfeel. Chilli heat builds with a fine-grained capsaicin rich finish that lingers. Delicious.

Class 6

Flavoured Olive Oil

Grove	Oil Name	Score	Judges' Description
Fedra Olive Grove	Blood Orange & Tarragon	87	Delicious aromas of blood orange zest and juice with herbal elements transferring to a palate of fruit cake mix, candied peel and fresh tarragon. Warm peppercorn finish and clean mouthfeel. Long flavourful length.
Gooramadda Olives	Rosemary & Thyme	86	Fresh rosemary, thyme and salt notes on the nose, transferring to a fresh rosemary and thyme palate. Clean olive base oil. Light mouthfeel. Lingering heat and balanced bitterness. Good length.

Silver Medal Winners

Class 1

Volume of the exhibit produced 25 litres to 99 litres maximum

Grove	Oil Name	Score	Judges' Description
Luigi's Farm	Frantoio Blend	80	Tomato, basil and oregano nose with banana and nettle notes. Good transfer of a savoury palate with bitter eggplant, capsicum and green herb. Big creamy mouthfeel. Bold bitterness and long warm chilli finish.

Class 2

Small Volume - 100 to 999 litres produced

Grove	Oil Name	Score	Judges' Description
Oils of Milawa	Mission	84	Avocado and green kiwi skin with notes of banana and tomato vine. Good transfer to the palate with fresh cut herbs, almond, green bean and rocket. Welcomed astringency and bitterness with a generous long warmth.
Myrtlevale Olives	UC13A6/ Hardys Mammoth, Manzanillo	84	Fragrant intense nose of raspberry lollies, basil and mandarin. Transfers to a viscous palate with notes of confectionary, cherry tomato, green kiwi and red apple. Balanced bitterness and heat with a long length.
San Isidore Olive Oil	Frantoio, Kalamata, Manzanillo	84	Fresh aromas of citrus flower, raspberry, winter grass, cherry tomato and green bean. Medium transfer to a slightly greener palate with additional notes of chervil and lemon leaf. A gentle palate with a balanced bitterness and slow build light white pepper finish.
Oils of Milawa	Picual	81	Aromas of green bean, alfalfa sprout and kiwi skin, fresh endive and green olive. Transfers to a light and astringent mouth of oolong tea, broad bean and olive leaf. Balanced bitterness and green chilli heat with long finish.
Oils of Milawa	Barnea	78	Aromas of banana, sweet lemon, tropical fruits, dark green vegetal, stalkiness and green tea. Transfers to a palate of green banana, dried herbs and sap. Creamy mouthfeel with a dominating astringency and radicchio bitterness and generous warmth. Good length.
Oils of Milawa	Leccino	77	Green nose with flavours of carrot top, apple puree, nutmeg and radicchio. Transfers to a dominantly astringent and bitter palate with flavours of sour sob, artichoke and green olive. Thin mouthfeel. Finishes with an endive note. Short finish.
Oils of Milawa	Frantoio	77	Olive fruit nose with spice and notes of apple skin and feijoa that transfer to a palate of bitter green lettuce, rocket, celery and dusty spice notes. Creamy mouthfeel. Dominant bitterness with the fruit, lingering heat.

Class 3

Large Volume - 1000 litres or more produced

Grove	Oil Name	Score	Judges' Description
Fedra Olive Grove	Jeff's Blend - Frantoio	85	Malty nose with ginger nut biscuit aromas and a reedy greenness. Good transfer to the palate with a vibrant mix of ginger, spices, sweet nuts and olive leaf. Long last ginger heat and balanced bitterness. Full mouth feel and length.
Olivegrove Fruits	Koroneiki/Corregiola	85	Gentle aromas of green olive, green peppercorn, meadow and green almond. Good transfer to a complex palate of additional nectarine skin, watercress, artichoke stem and hints of sweet almond and banana. Well balanced, good vegetal rocket heat and bitterness. Long length with light mouthfeel.
Taralinga Estate	Robusto	85	Thick ripe tomato flesh notes on the nose with tomato stem, basil and dried oregano (like making sugo). Good transfer to the palate with a green bitterness and green herb and grass notes. Full mouth feel and good length.
Paringa Ridge Pty Ltd	Picual	84	Sweet salad green aromas of witlof, radicchio, fresh herbs, citrus blossom. Good transfer to the palate of iceberg, witlof and green peppercorn. Malty mouth feel, gentle balanced bitterness and heat.
3000 Acres Olive Oil	Urban Garden Blend	84	Clean aromas of cut grass, green banana, tomato vine, red apple and malt. Good transfer with green tomato, almond, banana cake mix, snow pea and sorrel heat finish. Clean mouthfeel. Long length with balanced bitterness and pepper.
EV Olives	Frantoio	83	Bright lemon lime aromas with banana, warm wet grass, fennel seed and notes of dulce de leche. Medium transfer to the mouth with like notes and the addition of olive fruit and tomato leaf. Long lingering heat and balanced bitterness with a resin ending.
Holy Olive Oil	Picual,Frantoio, Manzanillo	83	Sweet confectionary aromas with tomato vine, fig leaf, lemon and apple notes. Transfers to a like palate with lemon pith, blossom, underlying savoury tomato and grass notes. Dominating bitterness and heat that lingers. Long warm finish.
Taralinga Estate	Fruttato	82	Tomato vine and tomato paste with notes of basil, green onion on the nose with a like palate with additional notes of grass and violets. Clean mouthfeel. Medium intensity and length, balanced bitterness and heat.
Calabaro Olive Grove	Frantoio, Manzanillo, Kalamata	81	Sweet floral nose with green pea shoot, wet grass and citrus blossom. Transfers to a sweet palate with stalky bitterness, grapefruit pith and balanced pepperiness. Light mouthfeel. Good length and balance.

Grove	Oil Name	Score	Judges' Description
Oasis Olives	Hoji Coratina	80	Deep green grassy aromas with notes of banana, fig leaf, fin herbs and green apple. Transfers to an equally grassy palate with bitter greens, oregano stalk and pink grapefruit pith. Creamy mouthfeel. Balanced but low intensity and complexity on transfer.
Rosto	Koroneiki, Coratina, Frantoio, Pendolina, Leccino	79	Fresh moderate nose of green herbs, banana, lemon balm and citrus. Good transfer with additional rocket, snow pea and floral elements. Clean mouthfeel. A pretty oil with a long palate and a dusty white pepper finish.
Rio Vista Olives	Gigi	78	Fresh aromas of roasted cherry tomato, tomato paste and peperonata with hints of Italian herbs. Good transfer with a fast bitterness that takes over and a very long building white pepper heat. Cream mouthfeel.
Gooramadda Olives	Special Reserve	76	Fruity green nose with kiwi skin, green apple and sour sob leaf. Moderate transfer with additional wet green grass and herb. Creamy mouthfeel. Strong bitterness, slight astringency and building heat.
Oasis Olives	Picual	76	Tomato nose with notes of orange rind and green leafy salad. Transfers to a palate with bitter orange and frisee lettuce. Warm astringent texture with short fruit length, dominating bitterness and astringency.

Class 5

Agrumato Olive Oils

Grove	Oil Name	Score	Judges' Description
Rio Vista Olives	Lemon	83	Intense fresh lemon sherbert, lemon curd, juice and zest on the nose. Transfer to palate is less intense. Creamy mouthfeel with a lemon zest pithiness. Mild finish with a touch of bitterness and balanced pepper.

Class 6

Flavoured Olive Oils

Grove	Oil Name	Score	Judges' Description
Gooramadda Olives	Lemon & Lime	82	Clean gentle base oil with confectionary lemon and lime aromas transfers to a pithy bitter palate with sweet lemon and

Grove	Oil Name	Score	Judges' Description
			lime notes. Lime cordial and lemon drop lollies. Moderate length.
Rich Glen	Wild Garlic & Parmesan	76	Dominating sprouted garlic nose with obvious parmesan aromas transferring to a like palate of sprouted garlic and parmesan. Flavours are strong with garlic and an umami sensation on the finish.

Bronze Medal Winners

Class 1

Volume of the exhibit produced 25 litres to 99 litres maximum

Grove	Oil Name	Score	Judges' Description
Myrrhee Extra Virgin Olive Oil	Corregiola	75	Clean nose with nutmeg, lemon and basil on the nose with a slight smokiness. Transfers to a simpler palate of black tea, basil flower and spice. Light mouthfeel. Balanced heat but overpowered by black tea astringency and bitterness.

Class 3

Large Volume - 1000 litres or more produced

Grove	Oil Name	Score	Judges' Description
Myrtlevalle Olives	Corregiola	75	Spice nose with vanilla, nutmeg and banana. Transfers to a warm palate of spice and green stalky bitterness and black pepper heat. Creamy mouthfeel Long lingering bitterness.
Rich Glen	Frantoio	73	Clean green eucalypt and lime with floral notes and green capsicum on the nose. Mild transfer, heavy mouthfeel, slight drying astringency with dried tarragon, paprika and lime with short length.
Holy Olive Oil	Manzanillo	70	Ripe tomato and olive nose with notes of menthol and sundried tomatoes. Transfers to a sweet mouth of ripe fruit, orange juice and floral notes. Strong unbalanced bitterness and building heat. Moderate length.
Lisadurne Hill	Signore (FS17)	70	Floral aroma with green capsicum, green bean and green tomato. Transfer to a like palate but with distracting harsh bitterness and long heat that overpowers the finish. Full mouthfeel.
Wangrove	Frantoio, Priola, Nevadillo Blanco	68	Fresh intense promising nose of tomato leaf, savoury, fresh mowed lawn. Aromas did not transfer to flavours on palate. Mild dried oregano, thyme and lemon palate. Cloying heavy mouth feel. Short finish.

Class 6

Flavoured Olive Oils

Grove	Oil Name	Score	Judges' Description
Fedra Olive Grove	Garlic, Thyme, Lemon & Oregano	75	Clean nose with garlic and herbs on the nose. Slightly heavy palate with dominating garlic and the herbs slightly washed out. Heated garlic bitterness on finish.