

**The 28th
Australian Golden Olive Awards**



2026

Results

2026 Australian Golden Olive Awards

Here we are in the 3rd quarter of 2026 and that means the time has come to see how our olive oils benchmark against others as well as simply seeing how the judges rate our olive oils. The Olive Producers North East Victoria (OPNEV) takes great pride in bringing you this competition.

We hope every producer who enters is proud of themselves for first and foremost being farmers. It is a diverse and demanding role and is so squeezing in time to remember to submit your entry to the Australian Golden Olive Awards (as well as other competitions at this time of year) is a real challenge. This year we received 45 olive oils for judging and it is the hope of the committee that regardless of the result that you received, you also achieved something out of entering the competition.

There are many reasons for entering the AGOA beyond simply the hope of being named the Best in Class or Best in Show. Benchmarking is incredibly important. It is not unusual to encounter people who believe that as long as your olive oil is “cold pressed and first pressed” it must be extra virgin olive oil. One old Italian gentleman I once met could not believe it was possible to make olive oil that wasn’t extra virgin. We have many people come into our industry with no background in olives or agriculture and the potential for things to go wrong is certainly there. Entering the AGOA gives you the chance to check your olive oil is definitely extra virgin but also improve your olive oils.

Many of you will have interacted with my wife, Melanie, in organising to enter the competition. One of her less desirable tasks is to get in touch with those people whose oils have been withdrawn due to a detected defect. Prior to these calls consideration is given to the judges notes as the taste can often be a clue to what has gone wrong. For instance the taste of wet straw for an olive oil can be a pointer towards the olives having started to ferment prior to pressing. We also check against the third bottle of olive oil to verify that there has not been a problem with the judged bottle. When the phone call is made Melanie where possible will try to work through with the entrant what could have happened in order to try to ensure a better quality of olive oil entered for next year.

Most of the entrants are regulars but each year we attract a few more newbies. This year was no different and so we hope for them in particular this is a rewarding experience. It is particularly rewarding where we hear from those people who aspire to Gold medals and at times it seems elusive but finally the year comes where Gold is theirs.

This year has seen a couple of groves utilise the competition to check their processes. Apart from this year’s olive oils they have submitted last years oils as a way of checking how their storage techniques measure up. Similarly, some groves have experimented with blending and in one case the blended oil outscored the two olive oils it was blended from. Certainly, that is a good measure of success when blending.

I will reiterate that attendance at AOA field days are an incredible way of building your skills as a producer of great Extra Virgin Olive Oil. Techniques are always evolving and whilst not always applicable to what you are doing you may discover something that provides the spark of inspiration to go down the path that pays amazing dividends.

I encourage you to join OPNEV at functions that we will be organising in the coming year. Just getting together with fellow growers for a social chat is an excellent way of discovering you aren't the only one with a particular challenge. Once again congratulations to everyone that has participated in this year's Australian Golden Olive Awards and now lets start getting ready for next year's harvest!

Rob Whyte – President, Olive Producers North East Victoria Inc

Message From the Chief Judge

The judges and I would like to thank everyone who entered this year's Australian Golden Olive Awards. We would also like to extend our sincere thanks to the Australian Golden Olive Awards organisers for entrusting us with the important task of judging your entries.

Congratulations to everyone who entered their oils this year. It was a privilege to taste and assess such a wonderful selection of oils, and we thank you for sharing the fruits of your hard work and passion with us.

EVOO

Of the 45 EVOO entries, it was wonderful to see that 39 were awarded a medal, representing 86% of all entries. While this percentage is slightly lower than in the 2025 and 2024 competitions, it was particularly pleasing to award 18 gold medals—40% of all EVOO entries. This is a strong indication that producers continue to strive for optimum quality at both the grove and processing stages.

These gold-medal oils had so much to offer, both on the nose and palate. A further 14 oils were awarded silver medals and seven received bronze medals. Three oils did not receive a medal, while a further three were withdrawn due to a suspected fault.

In general, this year's oils presented a very green spectrum of aromas and flavours. These included green herb, wet grass, meadow, vegetal characters such as green bean, spinach, snow pea and broad bean, as well as rocket, green salad, apple, green banana, bitter greens including radicchio and endive, mowed weeds and sappy resin.

Lemon characters were also prominent across many of the oils, including lemon zest, lemon verbena and blossom, while a pleasant white pepper character frequently featured on the finish. Dusty spice notes, including cinnamon, nutmeg, cardamom and allspice, as well as black tea, were also notable highlights in this year's EVOOs.

Overall, bitterness and pepper were particularly refined compared with previous years. While some oils displayed high levels of bitterness and pepper, their impact on the palate was generally less challenging and intense than in the past. The bitterness and pepper were fine-grained, well balanced and integrated into the overall flavour profile.

It was also pleasing to see that the levels of sappy green astringency continue to become more refined and honed. Together, these characteristics contributed positively to the oils, providing excellent texture, complexity and character.

Interestingly, 15 of the gold-medal oils had polyphenol/biophenol levels above 300 ppm, highlighting the relationship between these compounds and the intensity and complexity evident in many of the winning oils.

Identifying individual varietal characteristics was not always as easy this year; however, there was a pleasing balance of flavours and styles across the entries. Overall, the standard of the EVOOs was impressive, with many producers demonstrating a clear commitment to quality from grove through to processing.

Flavoured Oils

There was a good selection of entries and flavours in this year's flavoured oil competition. There were seven infused oils and five agrumato oils, all of which were awarded a medal. This is an increase on last year's seven entries. There were six gold, four silver and two bronze medals awarded. All of the agrumato oils were stunning and all five were awarded gold medals. All judges agreed that the flavoured oils have come such a long way in the last ten years with the agrumato style being a real highlight. They were excellent. There were a couple of good infused oils but others lacked freshness in the base oil which detracted from the finished product.

Thank you

Thank you once again for entrusting us with the privilege of tasting and judging your wonderful 2026 oils. We thoroughly enjoyed the judging process this year and had a great deal of fun tasting such an impressive range of oils.

Well done to everyone for producing such lovely, expressive oils this season. Your passion, dedication and commitment to quality were evident throughout the entries. We wish you all the very best for the season ahead and warmly congratulate everyone on being part of the 2026 Australian Golden Olive Awards.

RESULTS

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 or Group 6 Flavoured Oil. The descriptions below are those provided by the judges.

Small Volume (Group 2) - Tie

Myrrhee EVOO – Corregiola

Judges Description- Bold nose of fresh tomato, tomato vine, banana, oregano leaf and yellow kiwi, Excellent transfer to the palate with rich tomato notes, radicchio, mandarin and green tea. Delicious in the mouth with more stinky, sappy, green olive and Greek mint flavours. Long tingling finish and well-integrated bitterness and heat.

Gooramadda Olives – Fremito Blend

Judges Description- Green herb, rocket, banana, vanilla and apple turnover aromas transferring to a very good palate. Mouth evolves with fresh flavour of lime zest, edible flowers, sour sobs. Balanced bitterness and pepper, with a pleasant green lingering texture.

Large Volume (Group 3)

Rio Vista Olives – Koroneiki

Judges Description- Refer Best Oil in Show.

Heritage Trees (Group 4)

Grampians Olive Co – Olio Nuovo Organic

Judges Description- Vibrant green aromas with green apple, green pear, green bean, orange juice and meadow aromas. Good transfer with additional notes of iceberg lettuce, fresh green herbs and orange zest. Elegant building heat and balanced bitterness, clean mouthfeel.

Agrumato Oil (Group 5)

Lisadurne Hill – Lime

Judges Description- Bright and fresh aromas of lime juice, lime zest and lime blossom notes. Excellent transfer to palate with more lime curd flavours. Light mouthfeel with balanced pepper and a slight lime pith bitterness. Complimentary base oil. A lingering flavoursome intense lime finish. Delectable.

Best Oil In Show

Rio Vista Olives – Koroneiki

Judges Description- Intense, fresh, green nose of wet mown meadow with sweet lemon highlights, herbs and sugar snap pea. Excellent transfer to the palate with complex green flavours exploding with a balanced lemon sweetness and green kiwi. Great textural mouthfeel, with balanced refined bitterness and pepper leading to a lingering warm full throat spicy finish. Stunning.

Table of Class Winners

AWARD	Class	Grove	Variety / Name	Score
Best Oil In Show		Rio Vista Olives	Koroneiki	91
Small Volume	2	Myrrhee EVOO	Corregiola	87
		Gooramadda Olives	Fremito Blend	
Large Volume	3	Rio Vista Olives	Koroneiki	91
Heritage Trees	4	Grampians Olive Co	Olio Nuovo Organic	87
Agrumato Oil	5	Lisadurne Hill	Lime	90

Gold Medal Winners

Class 2

Small Volume - 100 to 999 litres produced

Entrant	Variety	Polyphenol	Score	Judges comments
Myrhee EVOO	Corregiola	475	87	Bold nose of fresh tomato, tomato vine, banana, oregano leaf and yellow kiwi, Excellent transfer to the palate with rich tomato notes, radicchio, mandarin and green tea. Delicious in the mouth with more stalky, sappy, green olive and Greek mint flavours. Long tingling finish and well-integrated bitterness and heat.
Gooramadda Olives	Fremito Blend	483	87	Green herb, rocket, banana, vanilla and apple turnover aromas transferring to a very good palate. Mouth evolves with fresh flavour of lime zest, edible flowers, sour sobs. Balanced bitterness and pepper, with a pleasant green lingering texture.
Gooramadda Olives	Fremito	600	86	Fresh, clean, stalky aromas with matcha, green bean, lime and sappy resin notes. Good transfer with rocket and curly endive, green tea, tobacco flavours. Bold bitterness and green sappy astringency with a textured lingering spicy finish.
Kardella Estate Olives	Frantoio/Coratina	332	86	Clean, bright aromas of avocado, rocket, radicchio, lemon and banana and hints of green nectarine. Good transfer to palate with fresh sweet spice, banana, fig leaf and radicchio with a generous green chilli finish and balanced bitterness that lingers.
Punchbowl Hill	Manzanillo	346	86	Sweet spice aromas with nutmeg, cardamon, banana and green tea with hints of icing sugar. Smooth transfer to the palate with ripe banana skin, green bean, underripe pear, spice and late green tea astringency. Generous full mouth heat and late bitterness that builds.

Gold Medal Winners

Class 3

Large Volume - 1000 litres or more produced

Entrant	Variety	Polyphenol	Score	Judges comments
Rio Vista	Koroneiki	477	91	Intense, fresh, green nose of wet mown meadow with sweet lemon highlights, herbs and sugar snap pea. Excellent transfer to the palate with complex green flavours exploding with a balanced lemon sweetness and green kiwi. Great textural mouthfeel, with balanced refined bitterness and pepper leading to a lingering warm full throat spicy finish. Stunning.
Rio Vista	Hardys Mammoth	608	90	Bright fresh fruity aromas of guava, passionfruit, fig leaf, tomato leaf, artichoke and spearmint. Excellent transfer to an equally tropical palate with the addition of sweet spices, radicchio, green tea and mandarin. Balanced bitterness and heat, buttery mouth feel with an attractive astringency that lingers. A wow oil!
Lazy Lab Olive Oil Company	Frantoio	377	89	Intense, complex fresh aromas of green olive, kiwi, citrus leaf, apple skin and green almond and pumpkin skin. Excellent transfer with radicchio, rocket, citrus leaf and green almond with a green banana astringency. Long green chilli heat and attractive bitterness and mouthfeel.

Rio Vista	Nevadillo Blanco	337	89	Vibrant, fresh, clean intense aromas of tomato vine, tomato, green olive, fresh oregano and hints of satsuma plum skin, fig leaf and sorrel. Excellent transfer with rich tomato and green bean palate notes of plum skin, allspice and a delicious lilly pilly astringency. Warm building heat and balanced sparkly bitterness.
Paringa	Picual, Hojiblanca	345	88	Fresh green nose of tomato leaf, sorrel, dandelion and eucalyptus. Excellent transfer to the palate with tomato leaf, dandelion, stalky herbs, malt, fig and avocado skin. Strong green peppercorn heat, clean astringent mouth feel and balanced bitterness.
Rio Vista	Signore	370	87	Elegant nose of salad leaves, stone fruit, apple and bay leaf. Notes of rocket and floral elements also present. Excellent transfer with the addition of sour sob, lemon pith and ginger spice. Nuanced heat of peppercorn and green chilli that lingers and delights. Balance profile with very clean mouth feel and freshness.
EV Olives	Blend	446	86	Bright, clean aroma with lemon verbena, allspice, sappy resin and sage. Moderate transfer with endive greenness, black pepper and sage, green tea and rocket with a balanced bitterness and warm lingering ginger heat. Great texture.
Gooramadda Olives	Special Reserve	353	86	Fresh green nose of wet grass, nettle, parsley and sour sobs, hints of lemon and lemon leaf. Clean. Good transfer with notes of snow pea and alfalfa shoot, artichoke leaf and parsley with lifting lemon notes rounding out the palate. Warm late heat that builds with a balanced palate and mouthfeel.
Lazy Lab Olive Oil Company	Frantoio	341	86	Spicy cinnamon aromas with hints of cumquat, malt and green herbs. Good transfer with a forward bitterness, unripe banana, salad leaves and middle eastern spice. Creamy light mouthfeel. Balanced bitterness with a long lingering ginger warmth.
Holy Olive Oil	Frantoio, Manzanillo, Picual	470	86	Sweet, ripe aromas with tomato, olive, feijoa and raspberry. Excellent transfer to a perfumed mouth of raspberry lolly, lemon zest, tomato, artichoke, celery and green bean. Ends with a balanced bitterness of bitter greens and dusty white pepper heat with a lingering finish.

Gold Medal Winners

Class 4

Heritage Trees

Entrant	Variety	Polyphenol	Score	Judges comments
Grampian Olives	Olio Nuovo Organic	298	87	Vibrant green aromas with green apple, green pear, green bean, orange juice and meadow aromas. Good transfer with additional notes of iceberg lettuce, fresh green herbs and orange zest. Elegant building heat and balanced bitterness, clean mouthfeel.
Grampian Olives	Signature Organic	285	86	Fresh pronounced aromas of fresh tomato sugo, sweet green grass, lemon pith and fresh herb. Palate matches with fresh tomato notes, green olives, endive and iceberg, hints of cacao. Balanced bitterness and white pepper heat that increases and expands with a clean lean mouth feel.
Grampian Olives	Delicate Organic	276	86	Intense aromas of rich olive, tomato, demerara sugar, malt, apple crumble and tomato paste. Excellent transfer to the palate with rich sundried olive notes, tapenade of olive and sundried tomato, dried oregano and basil and hints of malt. Balanced bitterness and chilli heat, clean mouth feel but a beautiful richness.

Gold Medal Winners

Class 5

Agrumato Olive Oil

Entrant	Variety	Score	Judges comments
Lisadurne Hill	Lime	90	Bright and fresh aromas of lime juice, lime zest and lime blossom notes. Excellent transfer to palate with more lime curd flavours. Light mouthfeel with balanced pepper and a slight lime pith bitterness. Complimentary base oil. A lingering flavoursome intense lime finish. Delectable.
Rio Vista	Basil	89	Intense fresh aromas of basil and herb. Medium transfer to a similar palate, with extra notes of dried basil and pesto. Great base oil. Clean rounded mouthfeel, balanced bitterness and pepper and a lingering basil finish. Wonderful.
Hopetoun Grove	Garlic	87	Fresh and clean nose with aromas of fresh and roasted garlic. Moderate transfer with cooked garlic and red capsicum and fresh herb notes. Light mouthfeel with balanced mild bitterness and pepperiness. Wow.
Hopetoun Grove	Chilli	87	Intense fresh chilli and roasted red capsicum aromas. Moderate transfer with sweet capsicum notes and a gentle, approachable heat that develops. Excellent flavour and spicy chilli that lingers without burning. Very delicious.
Rio Vista	Chilli	87	Fresh roasted red capsicum and tomato aromas with the same flavours on the palate. Intense flavoursome mouthfeel with a intense spicy red chilli heat that explodes on the palate. Fresh and lingering. Mouth-watering.

Silver Medal Winners

Class 2

Small Volume - 100 to 999 litres produced

Entrant	Variety	Polyphenol	Score	Judges comments
Alto/Oasis Olives	Hardys Mammoth, Hojiblanca	232	84	Sweet lemon and blossom aromas with a pleasant sappy resin undertone, sour sob and fresh green bean. Mild transfer to the palate with green vegetal notes, hints of green peppercorn, apple skin and attractive astringency. Long lingering bitterness and white peppercorn heat.
Myrtlevalle Olives	UC13A6, Manzanillo	216	82	Floral aromas with green apple, confectionary banana and jasmine. Medium transfer to a sweet, aromatic palate with notes of cardamon, matcha, and mandarin. Very gentle bitterness and heat that built at the end.
Yallingup Olive Oil	Multiple	351	82	Tabacco and resin aromas with notes of unripe banana, black tea leaf and nashi pear. Good transfer to an astringent palate with herbal tea notes, green spinach and confectionary. Strong black peppercorn heat and chilli finish.
Gidge Springs	Leccino	412	78	Perfumed aromas of Turkish delight, green apple and blossoms. Moderate transfer to an astringent palate with the addition of radicchio bitterness and a warm peppery heat.

Silver Medal Winners

Class 3

Large Volume - 1000 litres or more produced

Entrant	Variety	Total Polyphenol Content - NIR	Score	Judges comments
Cobram Estate	Classic Extra Virgin Olive Oil	252	84	Bright lemon and lemon leaf aromas with fresh aromas of rocket and tomato leaf. Transfers to a palate of wet grass, rocket, banana and hints of citrus. Rocket heat that builds into a chilli warmth and a very clean light mouthfeel.
Cobram Estate	Premium Picual Extra Virgin Olive Oil	249	83	Spicy aromas with fresh rocket, tomato leaf and ratatouille vegetable aromas. Medium transfer to the palate with initial notes of sorrel, savoury salad herbs, then banana and sweet almond and a spicy finish. Good balanced heat and bitterness, clean mouth feel.
Fedra Olive Grove	Jeffs Blend Frantoio	411	83	Fresh garden leaf aromas with zucchini flower, snow pea, green herbs and lemon zest. Good transfer with fragrant lemon zest, bitter greens, tomato vine and nut husk. Good balance heat and bitterness, full mouth feel.
Lazy Lab Olive Oil Company	Frantoio	444	82	Fresh mild aromas of lemon zest, green apricot and kernel and broad bean. Moderate transfer to a zesty palate with leafy greens and green

				apricot notes. A great length of green chilli heat and obvious bitterness. Clean mouthfeel.
Fedra Olive Grove	Frantoio	433	80	Ripe tomato vine, makrut lime and snow pea aromas. Elegant transfer to a similar palate that has vanilla, chocolate, makrut lime and butterleaf lettuce. Creamy mouthfeel and late white pepper spice heat.
Olivegrove Fruits	Koroneiki	436	78	Raspberry confectionary, orange blossom and clove aromas. Moderate transfer with bitter orange notes, curly endive and a dominant bitter Brazil nut and macadamia creamy finish.
Paul Allen	Frantoio, Kalamata, Manzanillo	448	78	Rich herbal nose with chamomile and citrus. Transfer to dominant chamomile and raspberry leaf tea palate, bitter greens and grass. Creamy mouthfeel but a quickly building grabby bitterness and chilli heat that overtakes the fruit.
Grampian Olives	Robust	288	77	Soft fragrant aromas of almond, spice, malt and hints of sweet lemon. Mild transfer to the palate with traces of nutmeg and cinnamon, creamy mouthfeel, with a late fine pepperiness and bitterness.
Hopetoun Grove	Frantoio	333	76	Savoury aroma of tomato vine and dark herb with rocket and fresh zucchini. Mild transfer to mouth with black tea astringency and walnut bitterness, balanced heat and nutty finish.

Silver Medal Winners

Class 6

Flavoured Olive Oils

Entrant	Variety	Score	Judges comments
Fedra Olive Grove	Garlic, Thyme, Oregano, Lemon	85	Clean, fresh nose of herb and garlic. Good transfer with obvious herb and buttery garlic bread flavours. Long length and clean mouth, pleasant astringency.
Fedra Olive Grove	Blood Orange	79	Intense blood orange nose with pleasant sweet floral notes. Moderate transfer to a zesty palate with curd notes and residual lingering bitterness.
Fedra Olive Grove	Wild Lime & Chilli	76	A moderate intense lime cordial and lemon curd nose. Moderate intensity, lightly flat base oil with mild lime notes and spicy chilli heat.

Bronze Medal Winners

Class 1

Volume of the exhibit produced 25 litres to 99 litres maximum

Entrant	Variety	Total Polyphenol Content - NIR	Score	Judges comments
Luigis Farm	Frantoio Blend	351	75	Grated red apple, pizza spice and confectionary nose. Mild palate transfer with pizza spice, apples, silver beet and dried thyme. Dominating bitterness and minimal heat.
Oils of Milawa	Kalamata	330	67	Hints of ripe olive tapenade savoury herb, salad leaves and tomato water, mild transfer with nuts, mild bitterness and pepper. Short length.

Class 2

Small Volume - 100 to 999 litres produced

Entrant	Variety	Polyphenol	Score	Judges comments
Hopetoun Grove	Paragon	405	73	Green shallot and green tea nose with hints of lemon and clover. Low transfer with notes of salad leaves and lemon pith. A slightly unbalance bitterness and heat.
Oils of Milawa	Leccino	384	70	Ripe olive and tomato aromas with stalky woody herbs. Mild transfer with the same notes on the palate with an endive astringency and late heat that is slightly overpowering.
Wandiring Olives	Frantoio	427	66	Ripe tropical fruit aroma of papaya, lychee and almond meal. Mild transfer with bitter green notes and drying astringency. Short spicy finish.

Class 3

Large Volume - 1000 litres or more produced

Entrant	Variety	Polyphenol	Score	Judges comments
Hopetoun Grove	Manzanillo, Frantoio	240	71	Very mild aromas of fine herb, black tea and a hint of apple. Equally mild, slightly tired palate of hints of red apple, black tea and cacao nib. Dusty white pepper finish with minimal bitterness.
Olivegrove Fruits	Koroneiki, Manzanillo, Corregiola	383	71	Very floral, perfumed aromas with a mild transfer with notes of Brazil nut, almond, rosewater and jasmine palate with a gentle white pepper heat. Nutty bitterness.

Class 6

Flavoured Olive Oils

Entrant	Variety	Score	Judges comments
Fedra Olive Grove	Lemon Myrtle	70	Mild citrus and lemon myrtle nose with herbal elements and a trace of garlic. Transfers to a similar palate with hints of lemon, garlic shoot and dried herb. Moderate length.

**Here's to a great
harvest in 2027**