



2012 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

OBJECTIVES, CONDITIONS OF ENTRY AND PROCEDURES

1 Objectives

- 1.1 To recognise excellence in New Zealand Extra Virgin Olive Oils.
- 1.2 To provide producers the opportunity to benchmark their oils against other locally produced extra virgin olive oils.
- 1.3 To afford New Zealand olive producers a medium for increasing public awareness and promotion of the quality of New Zealand extra virgin olive oils currently available in retail markets.
- 1.4 To foster international awareness of the excellent standard of New Zealand extra virgin olive oils and to enhance New Zealand's reputation as a premium olive oil producer.

2 Conditions of Entry

- 2.1 Every entry must be an olive oil made wholly from olives grown in New Zealand and available for sale in New Zealand.
- 2.2 Entries will only be accepted from financial members of Olives New Zealand ("Olives NZ").
- 2.3 Each entry must be an Olives NZ Certified extra virgin olive oil from the 2012 harvest.
Note: Award-winning oils for retail sale in New Zealand that display gold, silver or bronze medals on their packaging, **must** also display the Olives NZ Certification OliveMark seal.
- 2.4 The fee for each oil will be \$250.00 (\$217.40 plus G.S.T) payable at time of entry. Oils will not be assessed where advance payment has not occurred.
- 2.5 To allow for breakages, sensory evaluation, tasting backups and promotions, **3 retail samples of not less than 200 ml each** must be supplied per entry. All samples become the property of Olives NZ.
- 2.6 Tank samples are allowed but the oil must be bottled as for final retail sale and be consistent with the final product. All samples must have labels that meet current FSANZ and Olives NZ Certification labelling standards, accurately describe the month and year of production, and have a best before date not later than 2 years after pressing. A temporary label may be used provided that it contains all of the information that will be on the final label.

3 Procedures

- 3.1 Each oil must have been certified by Olives New Zealand as eligible for use of the OliveMark from the 2012 harvest.
- 3.2 Entries open on 13th August and close on 10th September. Please do not send oil for entry into the Awards outside of these dates.
- 3.3 Entry forms, sample bottles with retail labels and payment of the appropriate fee must be couriered to Olives New Zealand as follows,
Olives New Zealand, C/- Arataki Honey, 66 Arataki Road, Havelock North 4157

Entries must be received no later than 5.00pm on **Monday 10 September 2012**. Entries will be dated on receipt.
No late entries will be accepted.

- 3.4 An olive oil may only be entered once but an entrant may submit more than one oil

- 3.5 Entry fees on late entries will be refunded. However samples will only be returned if the return courier fee is paid in advance.
- 3.6 Olives NZ reserves the right to change the class of any entry if the Judges consider that oil to be entered in the wrong class.
- 3.7 In the case of any dispute, the decision of the judging panel shall be final, save for matters of contention or procedure relating to olive oil assessment during the judging, where the decision of the Facilitator/Scrutineer will be final.
- 3.8 Olives NZ reserves the right to refuse any entry into the awards.
- 3.9 No correspondence will be entered into.

4 Categories and Classes

4.1 In pursuance of the competition's objectives, it is a condition that any entry sample is taken from a commercial quantity of olive oil that is available for retail sale in New Zealand.

4.2 For the 2012 awards there will be two categories:

Category 1: 30 litres to 99 litres

Certified New Zealand extra virgin olive oil with a volume of between 30 litres and 99 litres and available for commercial / retail sale.

Category 2: 100 litres and above

Certified New Zealand extra virgin olive oil with a minimum volume of 100 litres and available for commercial / retail sale.

Note: All oils will be eligible for Best in Class awards.

Only oils entered in Category 2 will be eligible to compete for the Best in Show award.

There will be 6 classes in each category:

Light

Blends
Single Varietal

Medium

Blends
Single Varietal

Intense

Blends
Single Varietal

4.3 A more detailed description of the class requirement and standards is attached.

5 Quality Guidelines & Conditions

- 5.1 Medals awarded to a specific oil can only be displayed on bottles containing only that oil.
- 5.2 In the event of an oil that has been entered into the competition being found to be inconsistent with oil produced under the same label in that harvest, that olive oil will be disqualified, and such disqualification will be publicised.
- 5.3 Oils for retail sale in New Zealand, awarded medals in the Olives NZ Awards, must be packaged in containers that comply with the labelling and packaging conditions pertaining to Olives NZ Certification.

6 Judging

- 6.1 The Judging Panel will consist of a minimum of 8 judges with a maximum of 10 judges, including at least one International Guest Judge.
- 6.2 No Judge will be permitted to enter oils that they have produced in the Awards.

- 6.3 A Facilitator/Scrutineer will be appointed to oversee the awards as an external independent auditor. This person will not be a member of Olives NZ. The Facilitator/Scrutineer will report directly to the Olives NZ Executive Officer. Recorders and technical staff, all independent of the olive industry, will be appointed.
- 6.4 The names of the Facilitator/Scrutineer and Judges along with a brief bio note will be published on the Olives NZ web site.
- 6.5 The Facilitator/Scrutineer will ensure that no judge will assess any oil in which they have a declared interest or influence the assessment of the oil when re-judging oils for special awards. All oils will be assessed under blind tasting conditions.
- (I) Oils will be identified only by the allocated code.
 - (II) Oils at all times will be anonymous.
 - (III) Voting for the special awards will be by secret ballot.
 - (IV) If any Judge has a declared interest in oil being judged, that Judge's marks for that oil will be excluded by the Facilitator/Scrutineer.
- 6.6 The judging is organised by the independent Facilitator/Scrutineer.
- 6.7 The Facilitator/Scrutineer or their nominee will be the only people with access to the sample bottles sent by each entrant from the time of receipt from the Executive Officer.
- 6.8 The Facilitator/Scrutineer will allocate each entry a code number that will be unique. This information remains confidential.
- 6.9 During the judging process any oil found not to correspond with the class to which it has been assigned will be tasted by the Facilitator/Scrutineer in consultation with the head judge. The oil will then be repositioned in the appropriate class as agreed to by the head judge.
- 6.10 Oils will be assessed and scored using the internationally accepted International Olive Council's Mario Solinas Judging Assessment Sheet.
- 6.11 In the case of any dispute amongst the judges, the decision of the Facilitator/Scrutineer (as the external independent auditor) will be final.
- 6.12 The conduct and efficiency of the tasting and evaluation of oils will be in the control of the Facilitator/Scrutineer at all times.
- 6.13 The decision on standards of quality is the responsibility of the judging panel but always subject to a final decision by the Facilitator/Scrutineer.
- 6.14 At least one overseas Judge will be a member of the judging panel and will be called on to assist the Facilitator/Scrutineer if required.
- 6.15 When calculating scores, the mean score of all Judges evaluating the entry, will be calculated and any score that differs from the mean by more than 30% shall be discarded and the mean recalculated.
- 6.16 The Facilitator/Scrutineer will scrutinise the results to ensure that the correct procedures have been followed before the results are confirmed.
- 6.17 Best in Class will be awarded to the highest scoring Gold Medal oil in each class. The six highest scoring Gold Medal oils in each class will be re-called and judged by all Judges present to validate the best in class awards. The second round of judging will be blind, scored by secret ballot and without discussion. The highest scoring Best in Class oil in Category 2 will then be declared Best in Show. The highest scoring Best in Class oil in Category 1 will be declared Best Boutique.
- 6.18 Results - will be announced at the Awards Dinner of Olives New Zealand to be held on 29th September 2012.
- 6.19 The results will be put into the required standard release format before being circulated to Olives NZ members, being posted to the Olives NZ website and released to the press. No 'raw' data is to be released.

**The Facilitator/Scrutineer's decision shall be final and not open to challenge.
No correspondence will be entered into.**

SPECIFICATIONS FOR OLIVE OIL AWARDS

Producers are advised to read the style descriptions below and to enter their oil/s into the appropriate class. If during the judging process an oil is found not to correspond with the class to which it has been assigned, it will be repositioned in the appropriate class.

Light:

CATEGORY 1. Class 1: Light – Blends;

Class 2: Light – Single Varietal

CATEGORY 2. Class 7: Light – Blends;

Class 8: Light – Single Varietal

These oils are characterised by low levels or an absence of bitterness and pungency.

In general these will be similar to oils from warmer olive growing regions. They will usually be seen in New Zealand in warm years and from warmer areas or cultivars where a higher proportion of the olives will have been picked when ripe.

These oils are 'gentle' in character and have ripe fresh fruity aromas and flavours often with underlying stone fruit or tropical fruit characteristics. Some such oils could be expected to have fresh nutty or almond overtones. Oils in this class will be expected to be complex and balanced.

Medium:

CATEGORY 1. Class 3: Medium – Blends;

Class 4: Medium – Single Varietal

CATEGORY 2. Class 9: Medium – Blends;

Class 10: Medium – Single Varietal

The oils in this class are generally typical of oils from moderate to cool regions and will usually have been processed from a mix of fruit from straw through to blush, purple and black. These oils will display fresh, complex and well rounded moderately intense aromas and flavours. Fruitiness may range from 'green fruity' to ripe fruity. There may be some grassy and/or herbaceous aromas and flavours along with moderate levels of bitterness and pungency that are in balance with the fruit flavours.

Intense

CATEGORY 1. Class 5: Intense – Blends;

Class 6: Intense – Single Varietal

CATEGORY 2. Class 11: Intense – Blends;

Class 12: Intense – Single Varietal

Oils entered into this class are generally typical of oils from early-harvested olives, cooler regions or cooler years and may have a higher percentage of fruit that has just begun to ripen. They are full-bodied oils with fresh, complex and intensely fruity aromas and flavours. Fruitiness may be predominantly 'green fruity.' Some grassiness and/or herbaceous aromas and flavours are to be expected along with high and distinct levels of bitterness and pungency that are in balance with the fruit flavours.

Note: Oils submitted in the Single Varietal classes must be accompanied by a grower declaration stating that 90% of the oil is produced from the specified, dominant cultivar.

IOC DESCRIPTORS FOR EXTRA VIRGIN OLIVE OILS

Attributes

Fruity
Bitter
Pungent
Sweet

Fresh almonds
Apple (type of apple)
Artichoke
Camomile
Citrus fruit
Eucalyptus
Fig leaf
Flowers
Grass
Green fruit (odour of fruit before it ripens)
Greenly fruity (typical of oils from green/straw olives)
Green pepper
Herbs
Olive leaf
Pear
Pine kernel
Ripely fruity (typical of oils from ripe olives)
Soft fruit (berries)
Sweet pepper (fresh sweet red or green peppers)
Tomato
Tropical fruit
Vanilla
Walnut (fresh, shelled)

Defects

Fusty/ Muddy sediment
Musty
Rancid
Winey / Vinegar
Metallic
Other (including frosted)

Other Defects

Brine
Cucumber
Earthy
Esparto (as on mats)
Greasy (contamination)
Grubby
Hay or wood
Heated or burnt
Rough
Vegetable water
Wet wood (Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.)