



2013 New Zealand Extra Virgin Olive Oil Awards Press Release 29 September 2013

New Zealand's Extra Virgin Olive Oil Awards – Top Honours Announced

Winners in New Zealand's most prestigious competition for olive oil were announced last night in Christchurch, with international judges praising local oils as world class.

Robinsons Bay Olives from Akaroa took out the 2013 Best in Show as well as Best in Class in the Commercial Medium Blend Class at the New Zealand Extra Virgin Olive Awards, run by Olives New Zealand, the national organisation for olive oil growers.

Juno Olive Grove from Wairarapa won the Best in Boutique Category for growers who produce less than 100 litres of certified extra virgin olive oil with their Juno Koroneiki.

Medals were spread across New Zealand's growing regions with 22 going to Wairarapa, 11 to Hawke's Bay, 10 to Kapiti, 8 to Auckland, 6 to Canterbury, 5 to Nelson, 3 each to both Waiheke Island and Bay of Plenty and 1 to Northland. This equated to 11 Gold Medals, 47 Silver Medals and 11 Bronze Medals.

The judging panel of six trained and experienced international and New Zealand olive oil tasters praised Robinson's Bay Olives 'Grove Blend' saying "Has a striking green herb aroma, balanced on nose and palate, ripe fruit flavours, a real beauty".

Robinsons Bay is owned by Chris and Annette Moore. It is a medium sized grove of nearly 1,000 trees established in 1994. Robinsons Bay also took out the supreme award of Best in Show in 2012 and has been a consistent medal winner at previous Awards.

Juno Olive Grove is owned by Ian and Karen Juno and their Medium Single Varietal Koroneiki was described by judges as having "Aromas of fig leaf, olive leaf and artichoke. Good balance with a warm finish". Juno Olives has also been consistent medal winners.

The chief international judge, Sue Langstaff from California commented on the quality of the oils entered in New Zealand's top olive oil awards, and expressed admiration at the way in which the awards judging was conducted at Massey University's Albany Campus.

Ms Langstaff is a sensory scientist and she is the leader of the University of California Davis Olive Oil Taste Panel and a member of two other olive oil taste panels, as well as a regular judge at various olive oil competitions. She said "I have recently judged at the Los Angeles County Fair Show which attracts a huge international entry. The oils I tasted for the New Zealand Awards were predominantly up there with the best internationally. I was also impressed that all entrants must have been formally assessed as Extra Virgin Olive Oil as a condition of entry."

Consumers can be assured that New Zealand olive oil displaying the red OliveMark has met the strict standards for Olives New Zealand Certification, is extra virgin, of high quality and an authentic product. A further mark of excellence is a medal from the Olives New Zealand Awards.

A full list of results is attached or see <http://www.olivesnz.org.nz/awards/>

Further information and photographs are available from:

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