

2013 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

Presented by Olives New Zealand

Awards Judging

Massey University – Auckland

16 – 18 September



The Judges

Sue Langstaff (Head Judge) – California, Charlotte Meehan – Auckland, Peter Olson – Australia, Richard Gawel – Australia, Raffaella Delmonte – Auckland, Hilary Fenemor - Nelson

Judges at their Booths



Round table final discussion



Head Judge, Sue Langstaff, with Best in Show



Awards Dinner Weekend

Christchurch

Saturday 28 – Sunday 29 September

Tasting Seminar



Tasting Seminar



AWARDS DINNER

Sudima Airport Hotel

Christchurch

Saturday 28 September

Table Setting



Table 1



Table 2



Table 3

– was there an earthquake?



Table 4



Table 5



Table 6



Trophies





Best Label

President Andrew Taylor presents the **mrl**labels and print Trophy to Bob Marshall, Hawke's Bay Chair, collecting on behalf of Matapiro Olives



Best Processor

President Andrew Taylor presents the Imerys Talc Best Processor Trophy to Graham Keen, Canterbury Olive Processors Ltd



Industry Innovation

Special award to recognise the innovation shown by The Olive Press, Wairarapa in establishing a regional pressing facility.

Pictured - Bruce McCallum TOP, President Andrew Taylor and Bill Hey TOP accepting the award.

Best in Class Awards

Presented by Peter Olson, Guest
Judge from Australia

Best in Class

Commercial Light Blends

Parkhill Olives – Delicate

Peter Olson presents the
award to Ross Legh



Best in Class

Commercial Single Varietal

Moutohora Picual

Peter Olson presents the
award to Ross Legh, on
behalf of Gerrit and Wil
Kruithoed



Best in Class

Commercial Medium Blends

Robinsons Bay Grove Blend

Peter Olson presents the
award to Annette and
Chris Moore



Best in Class

Commercial Intense Blends

Old French Road Blend

Peter Olson presents the
award to Jan Whyte and
Niall Holland



Best in Class

Commercial Single Varietal

Weka Koroneiki

Peter Olson presents the
award to Roger Armstrong,
on behalf of Laraine
Rothenberg

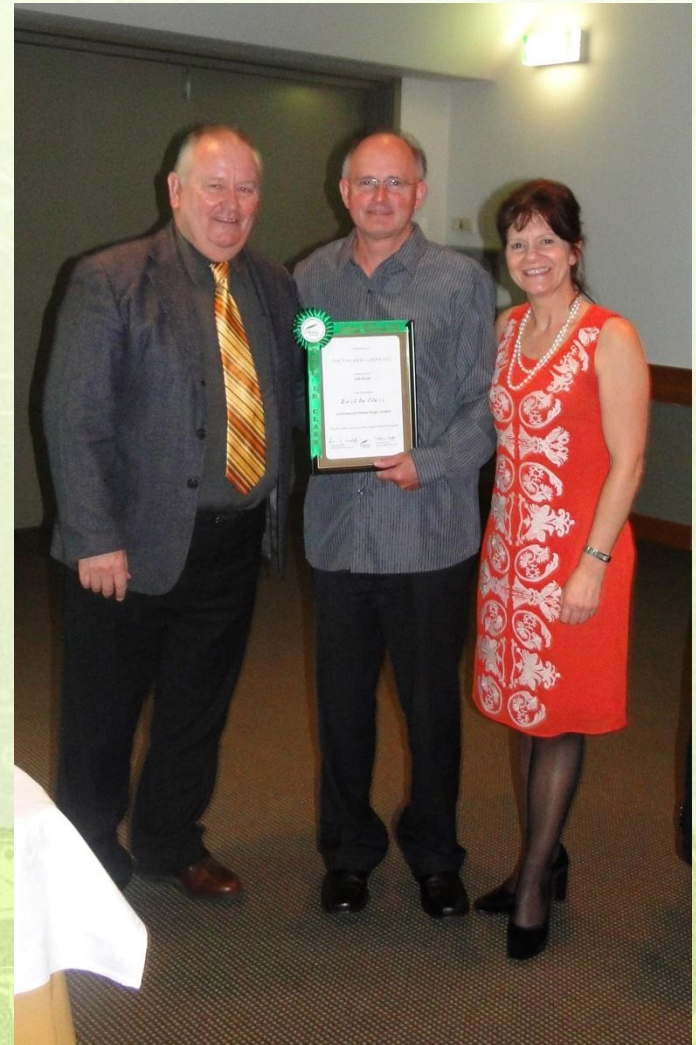


Best in Class

Commercial Intense Single Varietal

Dali Picual

Peter Olson presents the
award to Ross Vintiner and
Andrea Stewart



Awards Dinner Matching

Entree	Best in Class EVOO
Pan Seared Scallops	Weka Koroneiki
Confit of Duck	Dali Picual
Main	
Akaroa Salmon Steak	Robinsons Bay Grove Blend
Fillet Steak	Old French Road Blend
Dessert	
Chocolate Trilogy	Moutohora Picual
Fresh Fruit Salad	Parkhill Olives - Delicate

Best Boutique Juno Olives Koroneiki

Alison van Winkel
presents the COSPAK
Best Boutique Trophy to
Elizabeth Fletcher on
behalf of Ian and Karen
Juno



Best in Show

Robinsons Bay Grove Blend

Head Judge Sue Langstaff
presents the Andy
Rozanowski Memorial
Best in Show Trophy to
Annette and Chris
Moore



Akaroa Excursion – Robinsons Bay



Akaroa Excursion – Old French Road



Akaroa Excursion – lunch at Bully Hayes



Thank you to our sponsors

- GEA Westfalia
- AGMARDT
- Arthur Holmes Ltd
- COSPAK
- Imerys Talc
- **m**rlabels and print

