

GEA Westfalia Separator NZ Ltd.

## 2014 NEW ZEALAND

### EXTRA VIRGIN OLIVE OIL AWARDS



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY

## INFORMATION FOR 2014 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

The New Zealand Extra Virgin Olive Oil Awards are the premium olive oil awards in New Zealand and are administered by Olives New Zealand Inc. Using a fully trained panel of Judges led by a renowned international specialist, and requiring all entries to have been certified as extra virgin olive oil (via the Olives NZ Certification Program), the Awards recognise excellence in New Zealand extra virgin olive oils.

Entries are invited from members of Olives New Zealand.

### KEY DATES

Entries open:	Monday 11 August 2014
Entries close:	Friday 5 September 2014
Judging:	Monday 22 - Wednesday 24 September 2014
Awards presentation:	Saturday 4 <sup>th</sup> October 2014

### ENTRIES

Entries must be submitted on the official entry form, which is available from:

<http://www.olivesnz.org.nz/wp-content/uploads/2014/07/2014-Awards-Entry-Form.pdf>

The entry form, bottles of oil and payment must be received by 5pm Friday 5 September 2014.

There is no limit on the number of entries an entrant may enter in each class.

### ENTRY FEES

The entry fee is \$250 including GST per entry. A GST invoice will be issued to entrants. Payment must be received at the time of entering the Awards. No entry will be accepted until payment of the entry fee is received in full.

### AWARDS

Judges scoring is out of a maximum of 100 points based on a formal sensory assessment of the oil.

Medals are awarded as follows:

Gold	86 - 100 points
Silver	76 – 85.9 points
Bronze	65 – 75.9 points.

All medal winners will receive an appropriate Certificate and be eligible to display medal stickers (purchased from Olives New Zealand) on all containers of that oil.

In addition there are the following Awards:

- Best in Class – for all classes
- Best Boutique – judged from the Best in Class winners within Category 1 (30 – 249 litres)
- Best in Show – judged from the Best in Class winners within Category 2 (250 litres & above)
- Best Label
- Best Processor.

The Best in Class winners will receive a Framed Certificate with Rosette attached, sponsored by Arthur Holmes Ltd. They will also be offered the opportunity of:

- Assistance with entry into an international competition in 2015
- Donation of their Best in Class EVOO for submission by Olives New Zealand to international panels and for other promotional purposes.

The Best in Show winner will receive the 'Andy Rosanowski Memorial Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by GEA Westfalia.

The Best Boutique winner will receive the COSPAK Trophy, which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached sponsored by COSPAK.

The Best Label winner will receive the *mr labels & print* Trophy, which is an outright trophy sponsored by *mr labels & print*. The award for Best Label will be judged by *mr labels & print* and an invited graphics design specialist.

The Best Processor winner will receive the Imerys Talc Trophy, which is a perpetual trophy awarded annually, plus a Framed Certificate with Rosette attached sponsored by Imerys Talc. The award for Best Processor will be made using the following criteria:

- (I) A maximum of 5 oils will be eligible for points allocation
- (II) Points will be allocated:
 

Best in Show/Best Boutique	30
Best in Class	20
Gold Medal	15
Silver Medal	10
Bronze Medal	5
- (III) The highest award only will count for points awarded for each oil, that is, points are not cumulative.
- (IV) To be eligible for the Best Processor Award, the Processor must be a current financial member of Olives New Zealand.
- (V) The points allocation for this award will be calculated by the Executive Officer based on the information provided on the Awards Entry Form.
- (VI) In the event of a tie situation, the tied processor with the most Gold Medals will be declared the winner.

All entries will receive a copy of their summarised Judging Points Assessment Sheet.

### ENTRY CATEGORIES AND CLASSES

A minimum of 30 Litres is required for entry into the NZ EVOO Awards.

There are two categories in the NZ EVOO Awards and six classes within each category as follows.

#### Category 1 - Boutique 30 Litres – 249 Litres

<b>Class 1:</b> Mild – Blends	<b>Class 2:</b> Mild – Single Varietal	<b>Class 3:</b> Medium – Blends	<b>Class 4:</b> Medium – Single Varietal	<b>Class 5:</b> Intense – Blends	<b>Class 6:</b> Intense – Single Varietal
----------------------------------	---	------------------------------------	---	-------------------------------------	--

#### Category 2 - Commercial 250 Litres and above

<b>Class 7:</b> Mild – Blends	<b>Class 8:</b> Mild – Single Varietal	<b>Class 9:</b> Medium – Blends	<b>Class 10:</b> Medium – Single Varietal	<b>Class 11:</b> Intense – Blends	<b>Class 12:</b> Intense – Single Varietal
----------------------------------	---	------------------------------------	--	--------------------------------------	---

### POLYPHENOL GUIDE

Entrants are strongly recommended to use the Polyphenol result provided on their Certification Certificate to determine which class to enter – Mild, Medium or Intense. The following is a guideline.

**Mild: Polyphenol level less than or equal to 150mg/kilogram.**

The overall combined level of bitterness and pungency must be the least prevalent characteristic of the oil. The oil must not be high in bitterness or pungency.

**Medium: Polyphenol level between 150mg and 300mg/kilogram.**

The overall combined level of bitterness and pungency must be moderate but not high.

The oil should display fresh and complex aromas and flavours of moderate or better intensity.

**Intense: Polyphenol level greater than or equal to 300mg/kilogram.**

The overall combined level of bitterness and pungency must be high.

The oil should display intense, fresh and complex aromas and flavours.

## **AWARDS CONDITIONS AND RULES**

To download a copy of the Olives New Zealand Awards Conditions and Rules click on

<http://www.olivesnz.org.nz/wp-content/uploads/2014/07/2014-NZEVOO-Awards-Conditions-and-Rules.pdf>

## **AWARDS DINNER**

The 2014 NZ EVOO Awards Dinner will be held in Wellington on Saturday 4<sup>th</sup> October. This will be a gala affair fitting to the occasion.

## **2014 FACILITATOR/SCRUTINEER**

### KAY MCMATH<sup>1</sup>

Kay graduated with a degree in Home Science, specialising in Food and Design, from the University of Otago. In addition to working in London, Kay's previous roles in New Zealand have included; Meat Industry Research, Horticulture Industry and Fonterra.

Kay is a food scientist who has specialised in sensory evaluation, particularly in dairy products, becoming a leading judge at the NZ Ice Cream Awards, Massey Food Awards, and Juice & Beverage Awards.

Kay is a professional Facilitator/Scrutineer and is independent of the olive industry. She has presided at the NZ EVOO Awards since 2011.

---

<sup>1</sup> Facilitator/Scrutineer's role is to organise the oils for judging, supervise the Judges and ensure judging rules and assessment procedures are followed.

## 2014 JUDGES

For 2014 we are delighted to announce our panel of Judges, all with fantastic backgrounds in tasting and judging olive oils.

### HEAD INTERNATIONAL JUDGE: FRANCA CAMURATI, ITALY

Franca was previously the head olive oil chemist and Leader of the sensory panel at SSOG (Stazione Sperimentale per le Industrie degli Oli e dei Grassi), Milan. SSOG is one of Italy's leading institutes for olive oil. Franca now continues her role as one of a small group of lecturers for the International Olive Oil Council (IOC) and runs courses across Europe for panel leaders and tasters. She has also been a judge for the Mario Solinas Awards, the IOC's most prestigious olive oil competition, and other international competitions.

Olives New Zealand is very fortunate that Franca has agreed to stay on after the Awards judging to attend the Awards Dinner and run a Tasting Seminar that day in Wellington. Franca will be accompanied by her husband and during the time between the completion of judging and the Awards Dinner, will tour around some of the major growing regions.

### TRUDIE MICHELS, SOUTH AUSTRALIA

Trudie is the Vice President of South Australian Olives and is the Marketing Manager for Adelaide Showground's Farmers Market. She has worked extensively in the world of food, wine and travel/tourism. Trudie has been an international wine and food promoter, special wine and food event co-ordinator, caterer, sommelier, premium retail wine sales manager, restaurant and wine bar manager, university wine lecturer, author, cellar hand, olive oil taster and blender, researcher, show judge and food stylist.

### JENNY BIRRELL – VICTORIA, AUSTRALIA

Jenny has been involved in the retailing of EVOO for the past 12 years including olive oil appreciation classes for the general public and industry groups. She has written three editions of 'A Guide to Australian Olive Oils'. She has travelled extensively overseas to meet producers and sample top quality olive oils, especially in Italy and Spain. Jenny attended Medolivia in Arezzo, Tuscany in 2010 for Mediterranean olive oil producers, where she gave a presentation on Australian olive oils. Jenny has completed Savantes Training under the renowned Judy Ridgeway and also courses with the Victoria Olive Council. Jenny has judged at the Melbourne Fine Food Awards, the Victorian Golden Olive Awards, Australian Olives Association Awards and previously for the NZ EVOO Awards in 2012.

### RAFFAELA DELMONTE – ALDENTE, NEW ZEALAND

Raffaella is involved in all things Italian in New Zealand, from functions to cooking classes to corporate events. Previously she was a member of the Italian Olive Oil Appreciation Panel and here in New Zealand she was a member of the Olives New Zealand IOC accredited Sensory Panel since 2002. Raffaella runs workshops on olive oil appreciation and cooking uses, as well as being an author. Raffaella has been a judge for the Olives New Zealand Awards since 2010.

### RACHEL PRIESTLY – PRODIGAL DAUGHTER ITALIAN IMPORTS, NEW ZEALAND

Rachel is a wine and food consultant, chef, trainer, food and wine matcher including olive oils for Italian regional dishes. Rachel has 12 years' experience in Italy tasting, buying and selling EVOOs, as well as tastings and demonstrations. She has been involved in Tuscany tastings with various growers and has published articles in Italy on olive oil production. Rachel has experience with judging in Tuscany and has previously been a judge for the New Zealand Olive Oil Awards.

### RACHEL COSTELLO – VILLA GROVE, NEW ZEALAND

Rachel was a member of the Olives NZ IOC Sensory panel and has judged a number of Olive Oil competitions including previously at the NZ EVOO awards and the Royal Canterbury Show Gourmet Oil Awards. Rachel has attended the Savantes Extra Virgin Olive Oil Qualifier Course under the tutelage of Judy Ridgeway in 2002 and 2004. These courses were designed to introduce olive oil tasters to a wide spectrum of extra virgin olive oils and their culinary uses. Rachel is renowned for her superior palate in tasting olive oil.