

**OLIVES NEW ZEALAND  
AND AGMARDT  
PROUDLY PRESENT**

Olives New Zealand  
Extra Virgin Olive Oil Awards  
2015



# Awards Judging – Foodbowl, Auckland

## 2015 Judging Panel

L – R: Himeyo Nagatomo, Hilary Fenemor, Charlotte Conolley, Margi Kirkby, Peter Olson, Ed Scott



# Awards Judging – Flavoured Oils

## Discussion with Kay McMath





# Grove Tours – Andrew Taylor with Himeyo and Peter at Kapiti Olives



# Bolton Hotel, Wellington – Awards Dinner Venue



**Unfortunately a camera problem on the night has resulted in poor resolution of most photographs.**





**Our MC**  
**Craig Leaf-Wright**  
**Wairarapa Regional Chair**



# We had some impressive guests

Host – *MP Alastair Scott & partner Robyn Noble-Campbell*

Awards Head Judge - *Peter Olson (Australia)*

International Guest Judge - *Himeyo Nagatomo (Japan)*

Sponsors:

*Kevin & Deb Powell – Kiwi Labels*

*Craig & Ally Russell - COSPAK*

*Rick Holmes & Jo Leech – Arthur Holmes*

Plus Olives New Zealand members & their guests

A total of 55 people!





# Trophy Table



# Head Table





# Wairarapa 1



# Wairarapa 2 – busy talking!





# Kapiti, Rick Holmes & Jo Leech





# Northern members plus others



# Canterbury, Sponsors, Johnno & Gayle



# Best Label

## The Kiwi Labels Trophy

Finalists

Man o'War

number 29

Old French Road

Simunovich





# Best Label – number 29

Kevin Powell presents the trophy to Gayle Sheridan, on behalf of Grahame & Prue Taylor



# Best Label





# Best Processor

## The Imerys Talc Trophy

Finalists

Simunovich Olives, Auckland

The Olive Press, Wairarapa

Waipara Olive Processors



# Best Processor – The Olive Press

Bill Hey accepting the trophy from MP Alastair Scott



# Best in Class - Boutique

## Sponsored by Arthur Holmes Ltd

Presented by

Rick Holmes

Arthur Holmes Ltd



# Best in Class Boutique Medium – Single Varietal

## Gabbani Olives Frantoio –Paul Stephens



# Best in Class Boutique Medium – Blends

Man o'War – Margi Legh accepts the award





# Best in Class Boutique Intense – Single Varietal

Old French Road Manzanilla – Garry MacFarlane accepts the award



# Best in Class Boutique Mild – Single Varietal

Simunovich Koroneiki – Johnno Smith accepts the award



# Best in Class Boutique Intense – Blends

Oriwa Grove – Rona Huggins accepts the award



# Best in Class - Commercial

## Sponsored by Arthur Holmes Ltd

Presented by

Jo Leech

Arthur Holmes Ltd





# Best in Class Commercial Medium – Blends

Robinsons Bay Grove – Annette Moore accepts the award



# Best in Class Commercial Medium – Single Varietal

Simunovich Frantoio – Johnno Smith accepts the award



# Best in Class Commercial Intense – Single Varietal Loopline Olives Picholene – Mark Bunny accepts the award



# Best in Class Commercial Intense – Blends number 29 – Gayle Sheridan accepts the award on behalf of Grahame & Prue Taylor





# Best in Class Oils



# 2015 Best Flavoured

## Sponsored by Pure Ingredients Ltd

Presented by  
Himeyo Nagatomo  
International Guest Judge



# 2015 Best Flavoured Oil

## Juno Olives Lemon Agrumato – Ian Juno collects the Trophy



# 2015 Best Boutique Sponsored by COSPAK

Presented by  
Craig Russell of COSPAK





# 2015 Best Boutique – Man o’War

Photo to come



# 2015 Best in Show

Presented by  
Peter Olson  
Head Judge



# 2015 Best in Show – Robinsons Bay Grove Blend

Chris & Annette Moore receive the trophy from Peter Olson



# Concluding Remarks

Andrew Taylor, President Olives New Zealand





**On winning Best in Show for the third time in four years!  
Chris Moore thanks Waipara Processors and others and tells  
what the blend is!**



# Awards Dinner Matching

**Antipasti**

*number 29, Wairarapa Gold*

**Mains**

Confit of Pork

Market Fish

*Juno Olives Lemon Agrumato*

Braised Lamb

*Robinsons Bay (in the Romesco)*

**Desserts**

Olive Cake

*Gabbani Frantoio*

Chocolate Terrine

*Simunovich Koroneiki*



# Thank you to our sponsors

- AGMARDT
- Kiwi Labels
- Arthur Holmes Ltd
- COSPAK
- Imerys Talc
- VITIS (NZ) Ltd



# Clearing up – Gayle & Mary McCallum model the TOP aprons

