

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 & the unaccompanied



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



Special Mention

Reserve Best in Show

Simunovich Frantoio

Only 2 points separated the two Best Oils in Show

Both were in the same class



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

