



## 2015 New Zealand Extra Virgin Olive Oil Awards Press Release 10<sup>th</sup> September 2015

### New Zealand's Extra Virgin Olive Oil Awards

Entries in New Zealand's most prestigious competition for extra virgin olive oil closed on Wednesday 9<sup>th</sup> September, with a total of 70 entries. There were 60 entries in the Extra Virgin classes and 10 entries in the Flavoured Oil classes, which are new classes for these Awards.

The 2015 New Zealand Extra Virgin Olive Oil Awards have attracted entries from all of the major olive growing regions across the country.

The Awards judging will be carried out at the Food Bowl specialist food/beverage laboratory in Auckland from 22<sup>nd</sup> to 24<sup>th</sup> September. The judging panel comprises six trained and experienced international and New Zealand olive oil tasters. The Head Judge is Peter Olson from Australia, complemented by international guest judge Himeyo Nagatomo from Japan, Margi Kirkby from Australia and Charlotte Connoley, Ed Scott and Hilary Fenemor from New Zealand. All of the judges are formally trained olive oil tasters & very experienced as judges.

The Awards Dinner will be held in Wellington on Saturday 3<sup>rd</sup> October, at which the award winners will be announced. The premium awards are the Best in Classes, Best Boutique, Best Flavoured Oil and the ultimate Best in Show. There are also special awards for Best Label and Best Processor.

"This season has seen some excellent oils produced. Competition is going to be fierce" says Gayle Sheridan, Executive Officer for Olives New Zealand. "New Zealand olive growers highly value the opportunity of having their Extra Virgin Olive Oils assessed by international and local experts. They are excited that the competition has been extended to flavoured oils, which have become increasingly popular with the New Zealand consumer."

Head Judge, Peter Olson was trained at the International Course for Panel Supervisors at the University of Imperia, Italy and is a member of the Australian Sensory Panel accredited by the International Olive Oil Council. He regularly participates in Australian olive oil competitions, often as Head Judge. Himeyo Nagatomo is an Italian government authorized official olive oil taster/appraiser and is President of the Japan Olive Oil Taster Association. She has judged at olive oil competitions in Asia, Italy and the United States.

"The New Zealand Extra Virgin Olive Oil Awards are the premier olive oil competition in New Zealand." Sheridan says. "They require that all entries have met the strict International Olive Oil Council's chemical and sensory analysis as Extra Virgin Olive Oil and that they are packaged and labelled appropriately. These oils carry the red OliveMark® as a sign to the consumer that the product 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 will be a medal from the Olives New Zealand Extra Virgin Olive Oil Awards. "

A full list of results will be available on the Olives New Zealand website on Sunday 4<sup>th</sup> October. Further information is available from:

Gayle Sheridan, Executive Officer for Olives New Zealand Ph 06 877 1447 or 021 057 7635  
Email: [admin@olivesnz.org.nz](mailto:admin@olivesnz.org.nz) Website: [www.olivesnz.org.nz](http://www.olivesnz.org.nz)