



2015 New Zealand Extra Virgin Olive Oil Awards Press Release 4th October 2015

New Zealand's Extra Virgin Olive Oil Awards – Top Honours Announced

Winners in New Zealand's most prestigious competition for olive oil were announced last night at a formal dinner held the Bolton Hotel Wellington.

Robinsons Bay Olives from Akaroa took out the 2015 Best in Show as well as Best in Class in the Commercial Medium Blends Class at the New Zealand Extra Virgin Olive Awards, run by Olives New Zealand, the national organisation for olive oil growers.

Man o'War from Waiheke Island won the Best in Boutique Category for growers who produce less than 250 litres of certified extra virgin olive oil.

Best Flavoured Oil was won By Juno Associates.

Medals were spread across New Zealand's growing regions with 29 going to Wairarapa, 8 each to Hawke's Bay and Nelson, 7 to Kapiti, 5 each to Auckland and Northland, 3 each to Canterbury and Waiheke Island and 1 to Bay of Plenty. This equated to 11 Gold Medals, 37 Silver Medals and 21 Bronze Medals, a total of 69 medals.

The judging panel of six trained and experienced international and New Zealand olive oil tasters praised both of the top winning oils. They said "Robinsons Bay Grove Blend has tastes of banana, melon and good black pepper. It is well balanced on the nose and palate Man o'War has tastes of cloves and cut grass. A highly complex yet harmonious oil."

Robinsons Bay Olives is owned by Chris and Annette Moore. It is a medium sized grove of approximately 1,000 trees established in 1994. Robinsons Bay are no strangers to the supreme award of Best in Show, also winning this in 2012 and 2013. They have been consistent medal winners at other previous Awards

Man o'War are well known for their top class wines produced on Waiheke Island but have shown that they are also a successful boutique producer of Extra Virgin Olive Oil.

The Head Judge, Peter Olson from Australia commented on the quality of the oils entered in New Zealand's top olive oil awards. He said "I have been involved in the assessment of olive oils from Australia, California and New Zealand this year. The oils entered in the New Zealand Extra Virgin Olive Oil Awards are some of the best Extra Virgin Olive Oils I have tasted this season."

As a condition of entry all entrants must have been formally assessed as Extra Virgin Olive Oil and carry the OliveMark. Consumers can thus be assured that New Zealand olive oil displaying the red OliveMark has met the strict standards for Olives New Zealand Certification; it is certified as extra virgin, is packaged and labelled appropriately and an authentic New Zealand product. A further mark of excellence is a medal from the Olives New Zealand Awards.

A full list of results is attached or see <http://www.olivesnz.org.nz/awards/>

Further information and photographs are available from:

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