

NZ Extra Virgin Olive Oil excels on the International Stage



Best in Class Winners - 2015 NZ Extra Virgin Olive Oil Awards

New Zealand Extra Virgin Olive Oils and flavoured olive oils have taken Gold Awards already in 2016 International Competitions. This is most impressive considering that the New Zealand entries are from the 2015 harvest, whereas the majority of entries are from the current harvest. In particular at the New York International Olive Oil Competition and Olives Japan International Competition. This success is emulated year on year and is also reinforced by the international judges who officiate at the New Zealand Extra Virgin Olive Oil Awards, run by Olives New Zealand Inc. Comments such as “New Zealand Extra Virgin Olive Oil is amongst the best I have tasted this season” are common.

This 2016 harvest year is looking to also be exceptional with record crops being reported across the country. The New Zealand Extra Virgin Olive Oil Awards (NZ EVOO Awards) are going to be fiercely contested as producers and the consumer know the value of Gold medals and the special awards for Best in Class and the ultimate Best in Show.

This year the judging panel is being led by Dr Antonio Giuseppe Lauro from Italy. He is an olive oil consultant, journalist and panel leader, an assessor of extra virgin olive oil quality since 1995 and an International Olive Council (IOC) panel leader since 2003. Since 2003 Dr Lauro has also been teaching courses for professional tasters of olive oil in accordance with IOC/EU laws. Dr Lauro has written numerous publications on the extra virgin olive oil sector.

Lauro is panel leader of “Prim’Olio,” certified by the Agricultural Ministry of Italy and the panel leader of the international jury for TerraOlivo Mediterranean International Olive Oil Competition since 2010.



Dr Antonio Giuseppe Lauro

He is also the panel leader of the international jury for OLIVINUS International Olive Oil Competition. He spends much of his time either in judging international olive oil competitions or running seminars. Most recently he has been on the panel for the New York Competition so it will be interesting to hear his views on the overall standard of New Zealand olive oil.

Joining Dr Lauro at the NZ EVOO Awards will be another fellow judge from New York, Robert Harris from Australia. He is an IOC trained member of the Australian Organoleptic Panel and has judged in Australia, Italy, Germany and USA. He has written articles and given many presentation on olive oil in Australia and across Europe. The other judges are Georges Feghali (Lebanon) and from New Zealand – Rachel Priestley, Charlotte Connoley and Rachel Costello.

Olives New Zealand Inc. sets the standard with the NZ EVOO Awards by only using IOC trained judges, all with an extensive background in judging and critiquing Extra Virgin Olive Oil.

The judging of the 2016 NZ EVOO Awards takes place the first week in October with the winners announced at the Awards Dinner to be held at Parliament Buildings, Wellington on Saturday 15th October.

For more information about New Zealand Extra Virgin Olive Oils & the NZ EVOO Awards, see:

<http://www.olivesnz.org.nz/>

Olive Harvest Festival Lunch



Continuing the New Zealand Olive Oil theme, a day-long celebration of Olives is planned for Sunday, 29 May in the Wairarapa.



EVOO Judge, Chef & Owner of La Pancetta, Rachel Priestley

Organiser and ICCNZ Vice-President Rachel Priestley says, "We have planned a foodie's olive oil dream. This Olive Harvest Festival is an opportunity to meet the growers, hand harvest olives on the estate, visit the Olive Press, partake in a tasting and get the chance to purchase direct from the producers."

However, the highlight of the day is a banquet feast at Rachel's renowned La Pancetta restaurant in Greytown.

The itinerary for the day is as follows:

- 10.30am: Meet at La Pancetta, 123 Main Street, Greytown for an Aperitivo of Prosecco and Olives.

- 11.00am: Proceed in convoy to Leafyridge Olive Grove. Meet Ruth and Craig Leafright, Olive Grove tour followed by 30 minutes picking Manzanillo Olives on the estate.
- 12.30pm: Lunch at La Pancetta. EVOO judge Rachel Priestley will prepare a banquet feast using olive oils and infused oils in each dish.
- 3.00pm: The Olive Press
Meet Mary and Bruce of The Olive Press, followed by a walk through the plant and detailed explanation of how olives turn into olive oil, and the differences between olive oil categories.
This will be followed by a tasting experience, of both extra virgins and infused oils, and a chance to purchase.



The all-inclusive price per person of \$125 includes the aperitivo of olives and prosecco, the tour of the Leafyridge Olive Grove, the banquet feast at La Pancetta, the tours of the Olive Press and olive oil tasting.



Numbers are limited so places will be allocated on a first in first served basis.

This is a not-to-be-missed event, for further information or bookings, please email:

rachel@lapancetta.co.nz