#### **OLIVES NEW ZEALAND and AGMARDT**

**Proudly Present** 

### Olives New Zealand 2019 Extra Virgin Olive Oil Awards





#### Judging Panel

From Australia - Dr Soumi Paul Mukhopadhyay, Margi Kirkby, Helen Taylor. From New Zealand – Hilary Fenemor, Peter Coubrough. Head Judge from Spain Dr Agusti Romero



# Judging in action – working independently & entering results directly into a spreadsheet





#### Off for Dinner



#### Northland Tour - Agusti, Laura & Helen Taylor Hosted by Julie Mays, Werner Seitner and Anne Marshall

Northland - sightseeing



#### Old Pack House Market, Keri Keri



#### Northland Tour

#### **Visiting Olivado**



#### Pack House Market, Keri Keri



#### Hawke's Bay Tour – visiting Aquiferra & the Village Press Hosted by Shona Thompson and Bob Marshall





#### Wairarapa Tour – visiting Atutahi, River Grove Hosted by Andrew and Jo Priddle



# Wairarapa Tour – visit to Loopline, tasting and dinner with local growers



#### Nelson Tour Hosted by Ray and Brenda Gregory





#### Nelson Kakariki tank farm and time for hiking



#### Canterbury Tour – Terrace Edge & EVOO tasting Hosted by Bruce and Jill Chapman





#### Dr Romero and Laura with some of their hosts

Shona Thompson, Jo Priddle, Bob Marshall, Andrew Priddle, Agusti, Brenda & Ray Gregory, Laura



# Many thanks to those who hosted Dr Romero and Laura

They had an amazing time and were most appreciative of the hosting and activites.

#### Olives New Zealand 2019 Extra Virgin Olive Oil Awards Dinner

#### Bolton Hotel, Wellington – Saturday 12 October



#### Awards Dinner – 73 people attended



## Awards Dinner – people from all growing regions from Waiheke Island to Central Otago



# Our MC – Allan Frazer, former Kapiti Branch Chair and former Executive member



#### MP Greg O'Connor - welcome speech



# Allan Frazer presenting MP Greg O'Connor with NZ EVOO



### Best in Class Awards - Boutique

Presented by Scott Adrian, Arthur Holmes Ltd

#### Best in Class – Mild Blends

Sapphire Olives, Bay of Plenty

Derek Johnson accepts the award



#### Best in Class – Medium Blends

Woodside Bay, Waiheke Island

Angela Goodwin accepts the award



Best in Class – Medium Single Varietal

Totara Tunnel Frantoio, Kapiti

Brent Meldrum and Sally Murrey accept the Award



#### Best in Class – Intense Blends

Left Field Barnea Blend, Wairarapa

Branch Chair Andrew Priddle accepts the award on behalf of Colin and Di Hadley



Best in Class – Intense Single Varietal Old French Road Picholene, Canterbury

Garry McFarlane accepts the award on behalf of Jan Whyte and Niall Holland



### Best in Class - Commercial

Presented by Alexis Ahern-Adrian, Arthur Holmes Ltd

#### Best in Class – Mild Blends

Pressed Gold – Mild, Wairarapa

Gary Lingard accepts the award on behalf of The Olive Press



Best in Class – Mild Single Varietal Sapphire Olives Picual, Bay of Plenty

Derek Johnson accepts the award



#### Best in Class – Medium Blends

Kapiti Picual Blend, Kapiti

Helen Walshaw accepts the award



Best in Class – Medium Single Varietal Olea Estate Picual, Wairarapa

Kay Chinnaiyah accepts the award



#### Best in Class – Intense Blends

Kakariki Mediterranean, Nelson

Brenda Gregory accepts the award



Best in Class – Intense Single Varietal Juno Olives Frantoio, Wairarapa

Branch Chair Andrew Priddle accepts the award on behalf of Karen and Ian Juno



### Best in Class – Flavoured Oils

Presented by Alexis Ahern-Adrian, Arthur Holmes Ltd

#### Best in Class – Citrus Favoured

Pressed Gold Kaffir Lime Agrumato, Wairarapa

Gary Lingard accepts the award on behalf of The Olive Press


#### Best in Class – Other Flavour

Leafyridge Chilli, Wairarapa

Craig Leaf-Wright accepts the award



#### Best in Class Winners



# Special Awards

# Best Label – Kiwi Labels Trophy

Presented by Kevin Powell, Kiwi Labels Ltd

### The Finalists

Rata Olives

Pressed Gold

Ollie's

Juno

Terra Sancta



#### Best Label - Terra Sancta



## Neil Smith accepts the award for The Village Press Ltd



# Best Processor Imerys Talc Trophy

Presented by Dr Agusti Romero, Awards Head Judge

#### Best Processor - Finalists

#### The Olive Mill

#### The Olive Press

Waipara Olive Processors

#### Best Processor – The Olive Press

# Garry Lingard accepts the award



# Major Awards

# Best Flavoured Oil – Pure Ingredients Trophy

Presented by Dr Agusti Romero

Best Flavoured Oil – Pressed Gold Kaffir Lime Agrumato

Gary Lingard accepts the trophy

Judging comment:

Fresh citrus aroma and flavour well transferred to the palate, balanced bitterness and pungency, smooth finish.



# Reserve Best Boutique – the VITIS Trophy

Presented by Dr Agusti Romero, Awards Head Judge

### Reserve Best Boutique – Woodside Bay

John Goodwin accepts the award

Judging comment:

Floral and fragrant, beautiful artichoke and tomato leaf on the nose and transfers well to the palate, well balanced bitterness and pungency and warm peppery finish.



# Best Boutique – COSPAK Trophy

Presented by Cate Wilson, C-Pack Ltd

#### Best Boutique – Old French Road Picholene

Garry McFarlane accepts the award

Judging comment:

Fabulous oil with fresh green leaves, cut grass, hint of spices, balanced bitterness and pungency with warm peppery finish.

Gorgeous fresh, fruity nose. Green flavours of salad leaves and tomato vine. Good complexity and good balance.



# Reserve Best in Show – Grove Supply Trophy

Presented by Chris Smith, the Grove Supply Company

### Reserve Best in Show - Olea Estate Picual

Raj and Kay Chinnaiyah accept the award

Judging comment:

Fresh cut grass, beautiful fresh aroma on the nose, well transferred to the palate with rocket, tomato leaf and artichoke. Mild well balanced bitterness and pungency, gentle warmth and lingering finish.



# Best in Show – Andy Rosanowski Memorial Trophy

Presented by Dr Agusti Romero, Awards Head Judge

### Best in Show – Kapiti Picual Blend

Helen Walshaw accepts the trophy

Judging comment:

A beautiful oil with herbaceous, salad leaves and artichoke on the nose and palate, smooth flavour transfer with lingering peppery finish.

Fruity aromas which transfer well to the palate. Well balanced bitterness and pungency. Great harmony.



#### Concluding Remarks – Dr Agusti Romero



# Allan Frazer presents Dr Romero with NZ EVOO



# Agusti and Laura Romero with the Executive Officer



## Thank you to our sponsors

AGMARDT

**Kiwi Labels Ltd** 

**C-Pack Ltd** 

**Arthur Holmes Ltd** 

The Grove Supply Co.

**Food Tech Solutions** 

HortPlus

VITIS (NZ) Ltd