

**2020 NEW ZEALAND
EXTRA VIRGIN OLIVE OIL AWARDS**



BEST IN SHOW - ANDY ROSANOWSKI MEMORIAL TROPHY



BEST BOUTIQUE - COSPAK TROPHY



INFORMATION PACK

INFORMATION FOR 2020 NEW ZEALAND EXTRA VIRGIN OLIVE OIL AWARDS

The New Zealand Extra Virgin Olive Oil Awards are the premium olive oil awards in New Zealand and are administered by Olives New Zealand Inc. Using a fully trained panel of Judges led by a renowned specialist, with international judging experience, and requiring all entries to have been certified as extra virgin olive oil (via the Olives NZ Certification Program), the Awards recognise excellence in New Zealand extra virgin olive oils.

Entries are invited from members of Olives New Zealand.

KEY DATES

Entries open:	Monday 10 th August 2020
Entries close:	Friday 11 th September 2020
Judging:	Monday 28 th September – Wednesday 30 th September 2020
Awards presentation:	Saturday 10 th October 2020

ENTRIES

Entries must be submitted on the official entry form(s), which are available from:

<http://www.olivesnz.org.nz/wp-content/uploads/2020/07/2020-Awards-Entry-Form.pdf>

<http://www.olivesnz.org.nz/wp-content/uploads/2020/07/2020-Flavoured-Oils-Entry-Form.pdf>

Please note that there are different entry forms for EVOO and Flavoured Oils.

Entry form(s), bottles of oil & payment must be received by 5pm Friday 11th September 2020.

There is no limit on the number of entries an entrant may enter in each class.

ENTRY FEES

The entry fee is \$250 including GST per entry for first 3 entries then \$100 each subsequent entry. A GST invoice will be issued to entrants. Payment must be received at the time of entering the Awards. No entry will be accepted until payment of the entry fee is received in full.

AWARDS

Judges scoring is out of a maximum of 100 points based on a formal sensory assessment of the oil.

Medals are awarded as follows:

Gold	86 - 100 points
Silver	76 – 85.9 points
Bronze	65 – 75.9 points.

All medal winners will receive an appropriate Certificate and be eligible to display medal stickers (purchased from Olives New Zealand) on all containers of that oil).

In addition there are the following Awards:

- Best in Class – for all classes
- Best Boutique – judged from the Best in Class winners within Category 1 (30 – 249 litres)
- Best in Show – judged from the Best in Class winners within Category 2 (250 litres & above)
- Reserve Best in Show - judged from the Best in Class winners within Category 2 (250 litres & above)
- Reserve Best Boutique - judged from the Best in Class winners within Category 1 (30 – 249 litres)
- Best Label
- Best Processor
- Best Flavoured Oil in Show.

The Best in Class winners will receive a Framed Certificate with Rosette attached, sponsored by Arthur Holmes Ltd. They will also be offered the opportunity of:

- Assistance with entry into an international competition in 2020
- Donation of their Best in Class EVOO for submission by Olives New Zealand to international panels and for other promotional purposes.

The Best in Show winner will receive the 'Andy Rosanowski Memorial Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached.

The Best Boutique winner will receive the 'COSPAK Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached.

The Reserve Best in Show winner will receive the 'The Grove Supply Company Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached.

The Reserve Best Boutique winner will receive the 'VITIS Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached

The Best Flavoured Oil in Show will receive the 'Pure Ingredients Ltd Trophy', which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached.

The Best Label winner will receive the 'Kiwi Labels Trophy' which is a perpetual trophy and awarded annually, plus a Framed Certificate with Rosette attached. Best Label will be judged from all eligible entries by an invited graphics design specialist.

The Best Processor winner will receive the 'Imerys Talc Trophy', which is a perpetual trophy awarded annually to the processor who produces the top five EVOOs, plus a Framed Certificate with Rosette attached. The award for Best Processor will be made using the following criteria:

- (I) A maximum of 5 oils will be eligible for points allocation
- (II) Points will be allocated:

Best in Show/Best Boutique	30
Reserve Best in Show/Reserve Best Boutique	25
Best in Class	20
Gold Medal	15
Silver Medal	10
Bronze Medal	5
- (III) Points are cumulative.
- (IV) To be eligible for the Best Processor Award, the Processor must be a current financial member of Olives New Zealand.
- (V) The points allocation for this award will be calculated by the Executive Officer based on the information provided on the Awards Entry Form.
- (VI) Flavoured oil entries are not eligible for calculation of Best Processor Award.
- (VII) In the event of a tie situation, the tied processor with the tied processor with the highest award won will be declared the winner.

All entries will receive a copy of their summarised Judging comments as available.

ALL AWARD WINNING ENTRIES WILL RECEIVE THEIR FIRST BOX OF MEDALS FREE!

ENTRY CATEGORIES AND CLASSES

A minimum of 30 Litres is required for entry into the NZ EVOO Awards.

All entries must be available for commercial/retail sale. This is, the public must be able to buy these oils.

The categories and classes for the NZ EVOO Awards are as follows.

Category 1 - Boutique 30 Litres – 249 Litres

Class 1: Mild – Blends	Class 2: Mild – Single Varietal	Class 3: Medium – Blends	Class 4: Medium – Single Varietal	Class 5: Intense – Blends	Class 6: Intense – Single Varietal
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Category 2 - Commercial 250 Litres and above

Class 7: Mild – Blends	Class 8: Mild – Single Varietal	Class 9: Medium – Blends	Class 10: Medium – Single Varietal	Class 11: Intense – Blends	Class 12: Intense – Single Varietal
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Category 3 – Flavoured Oils 30 Litres and above

Class 14: Citrus Flavoured	Class 15: Other Flavoured
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POLYPHENOL GUIDE

Entrants are strongly recommended to use the Intensity result provided on their Certification Certificate to determine which class to enter – Mild, Medium or Intense.

Mild : Polyphenol level less than or equal to 150mg/kilogram

The overall combined level of bitterness and pungency must be the least prevalent characteristic of the oil. The oil must not be high in bitterness or pungency.

Medium : Polyphenol level between 150mg and 300mg/kilogram

The overall combined level of bitterness and pungency must be moderate but not high.

The oil should display fresh and complex aromas and flavours of moderate or better intensity.

Intense : Polyphenol level greater than or equal to 300mg/kilogram

The overall combined level of bitterness and pungency must be high.

The oil should display intense, fresh and complex aromas and flavours.

AWARDS CONDITIONS AND RULES

To download a copy of the Olives New Zealand Awards Conditions and Rules click on

<http://www.olivesnz.org.nz/wp-content/uploads/2020/07/NZEVOO-2020-Awards-Conditions-and-Rules.pdf>

AWARDS DINNER

The 2020 NZ EVOO Awards Dinner will be held on Saturday 10th October at the Rydges Airport Hotel, Wellington. Presentation of all awards will be done at the Awards Dinner. This will be a gala affair fitting to the occasion.

2020 FACILITATOR/SCRUTINEER

KAY MCMATH¹

Kay graduated with a degree in Home Science, specialising in Food and Design, from the University of Otago. In addition to working in London, Kay's previous roles in New Zealand have included; Meat Industry Research, Horticulture Industry and Fonterra.

Kay is a food scientist who has specialised in sensory evaluation, particularly in dairy products, becoming a leading judge at the NZ Ice Cream Awards, Massey Food Awards, and Juice & Beverage Awards.

Kay is a professional Facilitator/Scrutineer and is independent of the olive industry. She has presided at the NZ EVOO Awards since 2011.

2020 JUDGES

An excellent panel of Judges, all with fantastic backgrounds in tasting and judging olive oils. Several with international judging experience.

HEAD JUDGE:

CHARLOTTE CONNOLEY – SOUTH PACIFIC SEEDS, AUCKLAND

Charlotte was a member of the Olives New Zealand IOC accredited Sensory Panel since its inception. Charlotte became involved in the olive oil judging after completing her honours dissertation on "Olive Oil Quality; The Effect of Cultivar and Location on Oil Quality" during her B.Hort.sc at Lincoln University. She received first class honours based on this research. Charlotte has a passion for the olive oil industry in New Zealand. Charlotte has been in the judging pool for the NZ EVOO Awards since the beginning in 2001. Charlotte has also judged at the Australian International Olive Awards.

RACHEL COSTELLO – VILLA GROVE, NELSON

Rachel was a member of the Olives NZ IOC Sensory panel and has judged a number of Olive Oil competitions including previously at the NZ EVOO awards and the Royal Canterbury Show Gourmet Oil Awards. Rachel has attended the Savantes Extra Virgin Olive Oil Qualifier Course under the tutelage of Judy Ridgway in 2002 and 2004. These courses were designed to introduce olive oil tasters to a wide spectrum of extra virgin olive oils and their culinary uses. Rachel is renowned for her superior palate in tasting olive oil.

RAFFAELA DELMONTE – ALDENTE, AUCKLAND

Raffaella is involved in all things Italian in New Zealand, from functions to cooking classes to corporate events. Previously Raffaella was a member of the Italian Olive Oil Appreciation Panel and here in New Zealand she was a member of the Olives New Zealand IOC accredited Sensory Panel since 2002. Raffaella runs workshops on olive oil appreciation and cooking uses, as well as being an author. Raffaella has been a judge for the Olives New Zealand Awards since 2010.

GEORGES FEGHALI – EX LEBANON

Georges is from Lebanon and currently is working in New Zealand. He is qualified as an olive oil expert from Jaen University/ Spain and licenced in food technology and agricultural technology. He has provided consultancy support to a number of processors in New Zealand.

In Lebanon he was the assistant panel head at the Olive Oil Tasting Centre, Beirut. He attended many EVOO National competitions in Lebanon since 2012 and he has been involved in projects such

¹ Facilitator/Scrutineer's role is to organise the oils for judging, supervise the Judges and ensure judging rules and assessment procedures are followed.

as looking at the quality of olive oil in the Lebanese market, integrated pest management in olives and olive oil production. Georges has judged at several previous NZ EVOO Awards.

HILARY FENEMOR – MT HESLINGTON OLIVES, NELSON

Hilary and her husband became involved with the olive industry in 1994 when they planted their first olive trees on their property near Brightwater in the Tasman District. In 1996 Hilary was one of 20 Olives New Zealand members from around New Zealand selected to take part in a workshop on the International Olive Oil Council's process for sensory evaluation of extra virgin olive oil run by Dr Luciano Di Giovecchino. As a consequence of that training Hilary has been in the judging pool for the NZ EVOO Awards since inception in 2001. Hilary has also judged at the Australian International Olive Awards. Hilary graduated with a BTech (Biotech) from Massey University in 1983.

ED SCOTT, MOUTERE GROVE OLIVES, NELSON

Ed and his wife Liz have been growing olives since 1996 in the Moutere region of Nelson. Ed has been an olive processor since 2002. He was one of the 20 Olives New Zealand members from around New Zealand who were selected to take part in a workshop on the IOOC process for sensory evaluation of EVOO, run by Dr Luciano Di Giovecchino and the follow up course 2 years later. Ed has been a judge at the NZ EVOO Awards for many of the previous competitions.

RESERVE JUDGE:

PETER COUBROUGH – FROGS END OLIVES, NELSON

Peter and his wife Rae planted Frogs End Olives by the Waimea Estuary, Moutere, Nelson in 1993. Peter was one of the 20 Olives New Zealand members from around New Zealand who were selected to take part in a workshop on the IOOC process for sensory evaluation of EVOO, run by Dr Luciano Di Giovecchino and the follow up course 2 years later. Peter has judged previously for the NZ EVOO Awards.

WITH THANKS TO OUR KEY SPONSORS FOR THE NZ EVOO AWARDS



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