



Royal Agricultural Society of NSW

Tuesday 29 July, 2008

## 2008 PRESIDENT'S MEDAL FINALISTS ANNOUNCED

From the pristine waters of the NSW South Coast to the famous Margaret River wine region in the West, six Australian products are striking the balance between fine produce and sustainable production.

The President's Medal, presented by the **Royal Agricultural Society of NSW (RAS)**, measures award-winning products against a stringent set of environmental, economic and community criteria.

The six finalists are:

Country Valley (NSW)	Lush Traditional Handmade Natural Yoghurt
Evans & Tate (WA)	2005 The Reserve Shiraz
King Island Dairy (TAS)	Bass Strait Blue Cheese
Pendleton Estate (SA)	Pendleton Estate Blend Olive Oil
Sapphire Coast Smoked Fish (NSW)	Hot Smoked Atlantic Salmon
Shadowfax Wines (VIC)	2006 Shadowfax Chardonnay

A prize purse of \$10,000 along with a silver heritage RAS medal will be awarded to the overall winner on Tuesday 26 August.

Mr Glenn Dudley, President of the RAS, said the President's Medal rewards producers who use sustainable practices to develop outstanding products.

"Consumers are increasingly aware of the impact they have on their environment and are consequently demanding more responsible behaviour from the goods and services they use," Mr Dudley said.

"Climate change is the biggest threat to our primary industries, so the example these producers are setting by creating premium product in a sustainable fashion is to be applauded.

"The President's Medal is fitting recognition for Australia's world class food industry and I congratulate the six very deserving finalists," Mr Dudley added.

The judging process commences in August with a series of on-site visits by ABC Weekends presenter (and champion of fresh produce) Simon Marnie and NSW Department of Primary Industries Chief Economic Analyst, Scott Davenport. Judging will culminate in a tasting session with renowned Australian chef Peter Doyle.

<the six finalists are listed on the following pages>

### Further media information:

Fiona Dewar, Cox Inall Communications, 0413 556 069

Philippa Lampe, RAS Manager Media & Public Relations

P (02) 9704 1453 M 0419 483 407 E [plampe@rasnsw.com.au](mailto:plampe@rasnsw.com.au)

**Royal Agricultural Society of NSW**

1 Showground Road Sydney Olympic Park NSW 2127

Telephone (02) 9704 1111

ABN 69 793 644 351

Locked Bag 4317 Sydney Olympic Park NSW 2127

Email: [info@rasnsw.com.au](mailto:info@rasnsw.com.au)

Sydney Showground

[www.rasnsw.com.au](http://www.rasnsw.com.au)



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### **Introducing the six finalists**

#### **PENDLETON ESTATE (SA)**

##### **Pendleton Estate Blend Olive Oil**

For four generations since 1938, the Wylie family has farmed the area around Keith, located on the Limestone Coast in south-eastern South Australia. Originally the family business produced cattle, sheep and crops. Recognising the potential of the land to produce premier extra virgin olive oil, the grandson of the founder, Grant Wylie, established Pendleton Estate. A new generation of olive trees was planted consisting of Manzanillo, Frantoio, Pendillino, Leccino, Barnea and Picual varieties. The family, in association with other quality olive producers in the area, established a crushing mill to process up to 2 million litres per annum of premium extra virgin olive oil.

The Pendleton Estate Blend Olive Oil was nominated after winning ***Champion Australian Extra Virgin Olive Oil at the 2007 Sydney Royal Fine Food Show.***

#### **EVANS & TATE (WA)**

##### **2005 The Reserve Shiraz**

Since 1974, Evans & Tate has become synonymous with Margaret River and its wines continue to epitomise the fresh, relaxed and elegant style of their home. The Reserve wines showcase the exquisite synergy between vineyard and winemaking and are crafted with the finest parcels of fruit from each vintage. Awarded six trophies at the **2008 Macquarie Bank Sydney Royal Wine Show**, the Evans & Tate Reserve Shiraz stands as a regionally defining, pinnacle wine from one of Australia's most special winemaking regions.

The Reserve Shiraz was nominated by the Wine Committee having been awarded the ***Macquarie Bank Perpetual Trophy for the Best Wine of the 2008 Show***, among many other accolades.

#### **SAPPHIRE COAST SMOKED FISH (NSW)**

##### **Hot Smoked Atlantic Salmon**

Sapphire Coast Smoked Fish is situated at the port of Eden on the Sapphire Coast in Southern NSW. Established by Gary Corbett in 1999, the company has spent the last five years perfecting the art of smoking fish and developing smoked fish products. The result was a cured, authentic Hot Smoked Atlantic Salmon which was awarded the first ***Champion Salmon Product at the Summer 2008 Sydney Royal Fine Food Show.***

The company's location by the sea has enabled them to stand by their philosophy of: value adding to first choice, fresh quality fish, caught locally, to produce a range of premium woodsmoked seafood products.



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### **SHADOWFAX WINES (VIC)** **2006 Shadowfax Chardonnay**

Established in 1999, Shadowfax winery is located in the heart of Werribee Park, 30 kilometres from Melbourne. With a strong focus on regionality, Shadowfax produces the majority of fruit from its own vineyards in Werribee, Heathcote, Tallarook and Geelong.

The philosophy of Shadowfax's winemaking team is very simple – to produce wines that express the vineyards in which they were grown. Careful site selection and a strict policy of low yields are all measures undertaken to ensure that each wine tastes of 'somewhereness'.

The Shadowfax Chardonnay was nominated after winning the ***Albert Chan Memorial Prize for the Best White Wine in the Show at the 2008 Macquarie Bank Sydney Royal Wine Show.***

### **KING ISLAND DAIRY (TAS)** **Bass Strait Blue Cheese**

King Island Dairy, established over 100 years ago, has long been recognised for its unique, handcrafted quality products.

King Island Dairy was nominated for the Bass Strait Blue cheese, a Danish style, naturally-flavoured product which was ***Champion Cheese of Show at the 2008 Sydney Royal Cheese & Dairy Produce Show.*** Located on King Island in the Bass Strait, their products are made from some of the richest milk in the world, produced by cows that graze on the lush pastures along the rugged coastline of this pristine region of Tasmania.

### **COUNTRY VALLEY (NSW)** **Lush Traditional Handmade Natural Yoghurt**

Country Valley was established in 2004 by the Fairley family at Picton, NSW. In 2006 they started experimenting with traditional methods of producing yoghurt without the use of artificial additives. They have now perfected the process with production of the Lush Traditional Handmade Natural Yoghurt which was awarded ***Champion Cultured Milk Product or Yoghurt at the 2008 Sydney Royal Cheese & Dairy Produce Show.***

Country Valley produces around 30 dairy products at their on-farm factory. They use milk from their 140 head dairy herd and source all additional milk used at the factory from a 100 mile radius of the property.

The President's Medal is proudly supported and sponsored by the NSW Department of Primary Industries and Woolworths Ltd.