

RAS AWARDS FIRST ORGANIC CHAMPION PRIZE

Spring 2009 Sydney Royal Fine Food Show Olive Oil Competition Results

Western Australian Olive Oil producer Kailis Organic Olive Grove has become the first to win the Sydney Royal Fine Food Show Champion Organic Award.

Introduced to the Show in 2008 the award has eluded the Show's eligible entrants in Coffee, Pasta and Regional Food, until now.

RAS Chairman of Judges Grahame Latham says the Mount Hawthorn based company produced a stunning oil which had superb olive characteristics, not only on the nose but on the palate.

"Kailis impressed the judging panel with their Kailis Organic Extra Virgin "Greek Blend", made from Greek varieties,

"The great news is that it will be widely available throughout Australia, which is very pleasing for consumers," said Mr Latham.

For a product to be eligible for the Champion Organic Award they must first win a Gold Medal and also be certified by at least one of the Australian organic certified bodies. This year two oils qualified for consideration.

Kailis Organic Olive Groves Managing Director Mark Kailis says it is greatly satisfying that the Kailis team have won the award given the high quality extra virgin olive oil Australia produces.

"We are strong advocates of sustainable farming and organic produce, allowing future generations to sustainably farm for many generations to come. This is a priority of ours and a subject we are very passionate about," said Mr Kailis.

2009 has seen a stellar year of quality entries with 12 Gold Medals awarded across ten classes, compared with five Gold Medals in 2008 and 2007.

Peter Olson, Sydney Royal Olive Oil Judge and leader of the Australian Olive Oil Sensory Panel says that the oils judged at the Sydney Royal Fine Food Show are testament to the world class oils Australia produces.

"Australia is producing oils which are equal to and in most cases better than anywhere else in the world, there is no doubt about that,

"The Australian industry aims for high quality and has been producing high quality for a number of years, and this year was no exception," said Mr Olson.

The Judges awarded the Champion Olive Product to NSW based company Summerland Olive Oil Products (Casino), for their sun dried Australian black olives, sweet chilli and lime.

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“We started market testing the product at our local farmers market twelve months ago to fine tune the flavour, balance and presentation,” said **Summerland’s Alan Hodgson**.

“We’ve won several silver and bronze medals in the past, and we were really hoping for a Gold this year, so to have also walked away with a Champion Award is amazing, I’m over the moon.”

Victoria’s Cobram Estate has cemented its reputation as one of the finest producers in the country after illustrating consistency and quality of their products.

Cobram Estate won the Champion Varietal Extra Virgin Olive Oil for the second year running and also took home two Gold, three Silver and two Bronze medals.

Other successful NSW based producers include Ploughmans Hill Olives in Parkes and Alto Olives Crookwell, who both secured Gold Medals in Class 7 - Australian Extra Virgin Olive Oil, Other Varietal.

Alto Olives also won the Champion Australian Extra Virgin Olive Oil (Classes 1 – 7).

Varapodio Estate at Buronga won the Gold Medal awarded in Class 2, Australian Extra Virgin Olive Oil, Small Commercial Class.

Gibson’s based in Forbes took home one of two Gold Medals awarded in the Australian Extra Virgin Olive Oil Italian Varietal – Single Varietal or Blend class.

Introduced to the Sydney Royal Fine Food Show program in 1998, the Olive Oil Competition has grown to 10 classes showcasing 178 entries across a wide variety of products such as Australian extra virgin olive oils, flavour infused olive oils, olives and olive products.

The final medal tally saw 12 Gold, 32 Silver and 63 Bronze medals awarded to entries from olive growing regions across Australia.

The Olive Oil competition is supported by the Olive Grower and Processor magazine.

For full competition results please visit: www.sydneyroyalshows.com.au

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OLIVE OIL CHAMPION RESULTS

CHAMPION AUSTRALIAN EXTRA VIRGIN OLIVE OIL (Classes 1 to 7)

ALTO OLIVES PTY LTD CROOKWELL NSW
ALTO VIVIDUS H M

CHAMPION VARIETAL EXTRA VIRGIN OLIVE OIL (Classes 4 to 7)

COBRAM ESTATE PORT MELBOURNE VIC 3207
COBRAM ESTATE HOJIBLANCA

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A division of the **Royal Agricultural Society of NSW** ABN 69 793 644 351
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CHAMPION OLIVE PRODUCT (Class 9)

SUMMERLAND OLIVE PRODUCTS AUSTRALIA PTY LTD FAIRY HILL VIA CASINO NSW
2470

SUNDRIED AUSTRALIAN BLACK OLIVES SWEET CHILLI & LIME

CHAMPION ORGANIC EXTRA VIRGIN OLIVE OIL OR OLIVE PRODUCT (Classes 1 to 10)

KAILIS ORGANIC OLIVE GROVES MOUNT HAWTHORN WA 6915

KAILIS ORGANIC EXTRA VIRGIN OLIVE OIL "GREEK BLEND"

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