

# OLIVE GROWERS MUDGEE

## EIGHTH ANNUAL EXTRA VIRGIN OLIVE OIL AWARDS - 2009

### Prospectus

CHIEF JUDGE Robert Colquhoun  
CHIEF STEWARD Karl Ritar  
OPERATIONS MANAGER Karl Ritar  
"Green Mountain Olives"  
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The judging of the oils has two major components:

#### **Chemical testing:**

All oils to be tested by an accredited laboratory. DPI have available, a kit for oils to be tested. Oils must have Free Fatty Acid level of 0.8% or less Peroxide level of 20 or less. ***All entrants are responsible for the testing of their oils and a certificate showing test results to accompany each entry. A copy of Certificate of testing to be attached to entry form.***

#### **Organoleptic Assessment:**

A number of judging panels (minimum 3 persons) are established, and supervised by the Chief Judge. Scoring by the panels is out of 100 and is based on the olfactory and gustatory sensations as well as on the complexity and persistence of the aromas and flavours found in the oil.

**Organoleptic Assessment (Smell)** - Takes into account olive fruitiness, and other positive sensations. Above all, judges will be looking for harmony, which increases when the attributes are balanced.

**Gustatory retronasal sensations (Taste)** - Takes into account olive fruitiness, sweet, bitter, pungent and other positive sensations. Again, above all, the judges are looking for harmony, which increases when the attributes are balanced.

**Complexity and persistence** - complexity increases with the number and intensity of aromas and flavours.

#### **How the Awards are Made**

The Awards will be made on the basis of the final point scores:

Gold Award **85+** Silver Award **75 to 84** Bronze Award **65 to 74**

The 'Best Oil of 2009' Award will be judged by a taste-off of all the Gold Award winners.

#### **Conditions of Entry:**

1. **One sample (minimum of 375ml), of each oil must accompany the entry form.**  
Each sample of oil must be clearly marked with a code of the entrant's choosing and which is listed on the entry form.
2. Entrants must accompany their entry form with the appropriate fee/s for each entry **OR** indicate alternate method of payment.
3. The Chief Judge has the right to restructure the Classes to accommodate the entries received.
4. The judging panel reserves the right not to make an Award in any Class.
5. No oil may be entered into more than one Class.

**ALL OILS MUST BE MADE FROM THE 2009 HARVEST**

**EXTRA VIRGIN OLIVE OILS FROM OUTSIDE AUSTRALIA, MUST BE FROM THAT COUNTRY'S MOST RECENT HARVEST**

### **Entry Classes**

Entries are open to all growers. Entrants are asked to state the area of origin of the olives making up the oil. Individual oils will be entered under one of the 7 classes below:

1. Single varietal Delicate
2. Single varietal Medium
3. Single varietal Robust
4. Blend of 2 or more varieties Delicate
5. Blend of 2 or more varieties Medium
6. Blend of 2 or more varieties Robust
7. Non Commercial or Experimental oils

***Class 7 is open only to financial members of Olive Growers Mudgee.*** It is for oils not for commercial sale (less than 50 Litres). Entries in this Category will undergo organoleptic assessment ONLY. No chemical testing is necessary. Oils in this Class will be given a score only and will NOT be eligible for an award.

### **How to Enter**

- Entrants must complete the entry form, together with the required fee/s to Operations Manager, Karl Ritar as above
- Oils to be posted or delivered to "RB Irrigation" Sydney Road, Mudgee 2850  
CLEARLY LABELLED OLIVE GROWERS MUDGEE - OIL AWARDS

### **The Entry Fee for each oil entered is:**

- **\$40 for Members of OGM**
- **\$60 for Non Members of OGM**

### **For entries to the class for Experimental (non-commercial) oils \$20**

**Entries open on issue of prospectus and close at close of business 28th August 2009**

### **Organoleptic Judging :**

Will take place on the morning of Saturday **5<sup>th</sup> September 2009**

### **Announcement of the Award Winners and Presentation of the Awards:**

Awards will be announced at the Annual Harvest Presentation **on Saturday the 19<sup>th</sup> September** at venue to be advised

**Awards:** Certificates will be presented to those oils meeting the Gold, Silver and Bronze Award standards. A special Award will also be made for the Best Oil of 2008, chosen by a taste-off of all the Gold Award winners.

**Report to Entrants:** These will be posted to all entrants after the presentation of the Awards.