



INFORMATION PACK

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INFORMATION FOR 2023 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:	Tuesday 1 st August 2023
Entries close:	Thursday 31 st August 2023
Judging:	Monday 18 th September – Wednesday 20 th September 2023
Awards presentation:	Saturday 30 th September

ENTRIES

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

<https://www.olivesnz.org.nz/members-news/awards/2023-new-zealand-extra-virgin-olive-oil-awards/>

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 Thursday 31st August 2023. 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 within 7 days 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. They will also be offered the opportunity of:

- Assistance with entry into an international competition in 2024
- 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.

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

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.

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

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.

The Best Label winner will receive the 'Kiwi Labels Trophy' which is a perpetual trophy and awarded annually, plus a Framed Certificate. 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. 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. If an oil is entered and the processor is not named on the form, the points do not count for the processor.
- (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 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 <https://www.olivesnz.org.nz/members-news/awards/2023-new-zealand-extra-virgin-olive-oil-awards/>

AWARDS PRESENTATION

The 2023 NZ EVOO Awards presentation will be a cocktail event held on Saturday 30th September at the MTG Hawke's Bay, Napier. Presentation of all awards will be done in a theatre at the Awards Cocktail Evening. This will be a gala affair fitting to the occasion. A special accommodation rate is available via the Registration form.

2023 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.

2023 JUDGES

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

HEAD JUDGE : RENI HILDENBRAND

Reni owns the Hildenbrand award winning wine and olive estate in Wellington, South Africa, which she rejuvenated to being a quality producer.

She has been a member of the South African Olive Association since 1992. Completing her O.N.A.O.O. (National Organization of Olive Oil Tasters, Italy) Olive Oil Taster Certificate in 2002 Reni then joined the Panel Supervisors in 2005. She has been the Panel Leader of the SA Olive Certification for many years and has been judging in the SA Olive Competitions for 13 years. Reni has received recognition for her contribution to the South African industry with the award of Achiever of the Year in 2008 and 2013. Having co-authored a book "Olives and Oil in South Africa", Reni presents olive and olive oil tasting courses.

Internationally, Reni has visited many of the olive growing countries. She has been a judge for Sol D'Oro in Italy, Japan and Peru and on tasting panels in Turkey. Reni was head judge for the NZEVOO Awards in 2016.

CHARLOTTE CONNOLEY – KINGS SEEDS, KATIKATI

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 and has judged for Australian International Olive Awards several times.

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.

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

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 numerous times for the NZ EVOO Awards since its inception.

ED SCOTT, MOUTERE GROVE OLIVES, NELSON

Ed and his wife Liz retired to the West Coast in 2022, having grown olives in the Moutere region of Nelson since 1996. In 2002 he also began as an olive processor. 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.

ROBERTO ZECCA, EX ITALY AND CALIFORNIA

Roberto is originally from Italy and is renowned for his International Olive Oil judging and industry excellence. He:

- Lead the first California Panel of Tasters recognized by the IOC.
- Is a former President and board member of the California Olive Oil Council
- Was the first Chairman of the Los Angeles International Olive Oil Competition, which was the largest in the world at the time.
- Was the president and CEO of the Soc AGR Ugnana Olive Grove, Chianti IT.

Roberto judged for Olives NZ from the first Awards in 2000 through until 2008. Thanks to his love for NZ (and our EVOOs) he now resides in Russell with his wife Melissa. Olives New Zealand was delighted to have Roberto return to the NZ EVOO Awards Judging Panel again from 2021.

2023 Judging Panels

Olives New Zealand reserves the right that should entries total more than 100, then the judges will be split into two Panels of three judges in each. The classes will be split as evenly as possible amongst the two Panels for preliminary judging. Once the preliminary judging has been completed and the Best in Class winners identified, then these entries will be recoded and provided to all of the judges for judging for the major awards of Best in Show, Reserve Best in Show, Best Boutique, Reserve Best Boutique, Best Flavoured and Reserve Best Flavoured. This model was used in 2022, and it is envisaged that it will be used again in 2023.

WITH THANKS TO OUR KEY SPONSORS FOR THE NZ EVOO AWARDS



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