

Code	FFA	PER	POLY	DELTA_K	232nm	268nm	Score	Medal	Comments
1	0.1.	8	371	<0.01.	1.81.	0.09.	72	Bronze	Herbaceous however has unbalanced flavours.
4	0.2.	7	351	<0.01.	1.72.	0.08.	74	Bronze	Nutmeg and capsicum with robust bitterness and long chilli finish.
5	0.1.	7	299	<0.01.	1.72.	0.07.	73	Bronze	Onion, herbaceous with banana fruit. White peppery finish.
13	0.2.	7	389	<0.01.	1.71.	0.11.	74	Bronze	Bitter herbs, cashews. Warm pungency.
28	0.2.	8	176	<0.01.	1.95.	0.08.	70	Bronze	Pome fruits, melon, rosemary, herbs. Building pungency.
34	0.1.	8	174	<0.01.	1.58	0.08.	73	Bronze	Plenty of fruit featuring spice, artichoke and tobacco followed by a bitter green salad palate. Balanced oil.
35	0.2.	10	272	<0.01.	1.89.	0.10.	74	Bronze	Smooth, fresh,creamy cashew, banana and exotic fruits. Warm herbaceous finish.
36	0.3.	8	297	<0.01.	1.73.	0.10.	74	Bronze	Sweet fruit and herbs and green banana shape the aroma of this oil. It has good transfer and harmonious balance.
39	0.2.	7	133	<0.01.	1.49.	0.07.	74	Bronze	Aromas of artichokes and herbs combine in a subtle blend, balanced bitterness and pungency make for a soft finish.
45	0.1.	5	321	<0.01.	1.74.	0.09.	72	Bronze	Anise, basil with a herbaceous chilli pepper aroma and lingering pungency.
47	0.4.	10	158	<0.01.	1.80.	0.09.	74	Bronze	Herbaceous and fruity aroma with some banana . Long bitterness and warm finish.
50	0.1.	7	152	<0.01.	1.61.	0.08.	73	Bronze	Fresh herbaceous grassy aroma with good balance and lingering warmth.
51	0.3.	5	577	<0.01.	1.85.	0.13.	74	Bronze	Meadow grass, marjoram and pea shoots. Mild pungency.
60	0.1.	8	123	<0.01.	1.33.	0.08.	67	Bronze	Herbaceous with smoky notes.
64	0.1.	10	372	<0.01.	1.93.	0.10.	71	Bronze	Spice, ash and pink grapefruit combine with a clean and creamy mouthfeel and distinct bitterness and pungency.
15	0.2.	6	169	<0.01.	1.64.	0.07.	85	Gold	Spice, ash and pink grapefruit combine with a clean and creamy mouthfeel and distinct bitterness and pungency.
18	0.1.	7	284	<0.01.	1.64.	0.07.	85	Gold	Fresh grass, floral and citrus aromas. Buttery palate. Balanced with peppery pungency.
22	0.1.	8	261	<0.01.	1.56	0.10.	85	Gold	Soft apple and nutmeg with an evolving grassy bitterness and pungency
24	0.2.	7	332	<0.01.	1.81.	0.09.	85	Gold	Butterscotch. Smoky with robust bitterness and pungency.
25	0.2.	8	300	<0.01.	1.88	0.09.	87	Gold	Low nose, long warm peppery pungency.
26	0.2.	8	366	<0.01.	1.83.	0.09.	85	Gold	Herbaceous grassy and artichoke aroma. Good transfer of flavours with a robust finish.
29	0.1.	6	170	<0.01.	1.63	0.07.	86	Gold	Ripe tropical fruits with good transfer to the palate and building peppery finish.
32	0.1.	5	396	<0.01.	1.49.	0.07.	85	Gold	Herbaceous tomato leaf and artichoke with good transfer to palate. Balanced with medium pungency.
44	0.1.	5	307	<0.01.	1.67.	0.07.	60	No Medal	Citrus, apple, grass. Good transfer. Nice aftertaste.
48	0.2.	6	377	<0.01.	1.78.	0.10.	63	No Medal	Light tropical fruits with citrus and honey notes. Medium bitterness and pungency.
2	0.1.	9	494	<0.01.	1.91.	0.11.	76	Silver	Grassy and herbaceous aroma with a building peppery finish.
3	0.1.	8	358	<0.01.	1.67.	0.08.	82	Silver	Light fruit, tomato, medium bitterness and pungency.
6	0.1.	6	359	<0.01.	1.70.	0.08.	77	Silver	Light fresh pome fruit aroms precede a buttery silky mouthfeel with a long warm finish of pepper.
7	0.1.	7	210	<0.01.	1.78.	0.09.	82	Silver	Fresh spices, pome fruit and bitter herbs. Good transfer. Chilli finish.
8	0.1.	3	353	<0.01.	1.63.	0.07.	76	Silver	Herbaceous nose and palate. Simple oil. Big peppery pungency.
9	0.1.	7	311	<0.01.	1.70.	0.10.	77	Silver	Basil, citrus and tomato leaf. Sweet mild oil.
10	0.1.	6	319	<0.01.	1.80.	0.08.	81	Silver	Delicate pome fruits, herbaceous. Strong bitterness and light pungency.
11	0.2.	6	335	<0.01.	1.88.	0.11.	78	Silver	Green banana, herbaceous, light mild pungency.

12	0.3.	5	282	<0.01.	1.62.	0.08.	79	Silver	Soft herbs, fresh apple. Simple oil with peppery finish.
14	0.1.	5	200	<0.01.	1.63.	0.07.	81	Silver	Herbaceous with smoky notes.
16	0.1.	7	294	<0.01.	1.69.	0.07.	82	Silver	Fresh, fruity citrus with a medium finish.
17	0.2.	7	293	<0.01.	1.68.	0.08.	79	Silver	Herbaceous tobacco leaf and artichoke. Robust flavours and long lingering pungency.
19	0.1.	8	228	<0.01.	1.66	0.08.	76	Silver	Intense exotic fruits, finishing with strawberries and cream. Clean, fresh, warm pungency.
20	0.1.	7	180	<0.01.	1.64	0.08.	76	Silver	Ripe, rich tropical fruits with melon and passionfruit. Good transfer to palate with a building robust fruit.
21	0.1.	6	220	<0.01.	1.65	0.07.	80	Silver	Fresh garden herbs, lemon and thyme dominate the nose with excellent transfer to the palate. Complex building pungency.
23	0.2.	7	622	<0.01.	1.85.	0.14.	79	Silver	Sweet fruity nose. Chocolate and floral notes. Long, building chilli finish.
30	0.1.	6	320	<0.01.	1.71.	0.08.	78	Silver	Tropical fruits, passionfruit and pineapple with clean finish.
31	0.1.	7	489	<0.01.	1.64.	0.11.	85	Silver	Herbaceous aromas with spring flowers, beeswax and chives on the nose are a feature of this oil, followed by a bold finish.
33	0.2.	6	420	<0.01.	1.58	0.10.	80	Silver	Spicy, tobacco leaf and pasture grasses. A complex mix of tastes dominated the aroma. Well balanced oil with a building, lingering pungency.
37	0.3.	8	303	<0.01.	1.74.	0.10.	80	Silver	Warm spicy aroma. Creamy on the palate. Late rising robust pungency.
38	0.2.	8	87	<0.01.	1.85.	0.08.	76	Silver	Herbaceous, bay leaf. Good balance with clean finish.
40	0.2.	7	284	<0.01.	1.55.	0.08.	79	Silver	The aroma covers sweet peas, garden aromas and herbs. The palate is clean and creamy. Balanced bitterness and pungency.
41	0.2.	7	270	<0.01.	1.78.	0.09.	78	Silver	Green apple, salty herbal overtones. Strong bitterness.
43	0.2.	6	414	<0.01.	1.68.	0.09.	82	Silver	Grassy, citrus notes. Good transfer. Robust flavours.
46	0.3.	5	160	<0.01.	1.70.	0.09.	82	Silver	Herbaceous, banana with soft herbs. Late solid peppery pungency.
49	0.1.	5	107	<0.01.	1.29.	0.07.	80	Silver	Ripe tomato, exotic fruits. Good transfer and balance.
52	0.1.	7	526	<0.01.	1.91.	0.12.	76	Silver	Warm spice and woodiness combine with orange aromas. Robust bitterness is followed by late pungency. Balanced oil.
54	0.1.	7	253	<0.01.	1.80.	0.09.	81	Silver	Ripe fruits, tomato and banana. Grassy flavours with clean finish.
55	0.1.	7	253	<0.01.	1.82.	0.08.	77	Silver	Pome fruit, sage like herbs, green tea. Parsley. Mild and well balanced.
56	0.1.	6	182	<0.01.	1.55	0.07.	78	Silver	Artichoke, herbaceous with robust grassy flavours and lingering bitterness and pungency.
57	0.2.	7	465	<0.01.	1.68	0.13.	80	Silver	Fresh with grassy, tomato and capsicum aroma with robust bitterness and peppery pungency.
61	0.1.	9	545	<0.01.	1.77	0.11.	78	Silver	Fresh with grassy, tomato and capsicum aroma with robust bitterness and peppery pungency.
62	0.1.	8	300	<0.01.	1.77.	0.09.	80	Silver	Herbaceous, creamy banana, clover. Good transfer with spices. Nice balance. Warm long pungency.
63	0.1.	5	310	<0.01.	1.73.	0.07.	81	Silver	Apple, pear and grassy overtones. Late pungency which builds.

Best Oil in Show - Taralinga Estate Olives.

Best Oil from Heritage Trees - Grampians Olive Co.

People's Choice - Rosto