



IGA Perth Royal Show

1st October to 8th October 2011

September 20, 2011

A 'healthy gold' for Geraldton

Geraldton has the edge when it comes to producing 'liquid gold' – taking out the top prize for award winning olive oil.

Chapman River Olives of Geraldton has been named the **Best WA Oil of the Show** and **Best Oil of the Show** at the Perth Royal Extra Virgin Olive Oil competition, judged in August

Of the 11 gold medals awarded, WA producers claimed nine of them – Chapman River took home two with seven being awarded throughout the sandgroper state, including Grindon (Boyup Brook), Olio Bello – (Margaret River), Regans Ford Estate (Gingin), Cooladerra Farm (Frankland River), Oliver's (Mt Barker), Torbay Olives (Albany), Splish Organic 'Mild' Extra virgin Olive Oil (Perth). The remaining two golds went to the eastern seaboard.

There were 65 entrants and 129 entries across five classes – slightly down on last year's 161 entries following adverse climatic conditions over the past season in the northern areas of WA.

The weather pattern failed to alter the high standard of the oils with a high percentage achieving medals. Of the entries, 8.5% won Gold, 25.6%, Silver and 43.4% achieved Bronze medals.

"Gold medal oils ranged from the classic grassy styles with strong bitterness and pungency through to fruity oils displaying what many would consider unusual flavours," said Mr Gawel.

"Extra virgin olive oil is increasingly being used in imaginative ways by chefs and home cooks therefore diversity in EVOO flavours and styles are necessary."

The Best Flavoured Oil of the Show, winning a silver medal, was Kailis Organic Extra Virgin Oil 'Sola' of Perth and Preston Valley Grove of Donnybrook for oils with citrus flavours.

The Best Boutique Oil of the Show was from Elkanah Grove in Donnybrook.

Award winning olive oils will be on display at the IGA Perth Royal show from October 1 to October 8.