



## Royal Easter Show Olive Oil Awards 2015

### Supreme Champion

Class 3 Intense

**Man O'War Olive Groves: Frantoio/Leccino/Koroneiki – *Waiheke Island***

### Class Champions

Class 2 Medium

**Kapiti Olives: Frantoio/Leccino/Koroneiki – *Kapiti Coast***

Class 3 Intense

**Man O'War Olive Groves: Frantoio/Leccino/Koroneiki – *Waiheke Island***

Class 4 Infused

**Juno Olives: Juno Lemon Agrumato – *Wairarapa***

Class 5 Table Olives

**Telegraph Hill: Manzanillo Traditional Olives – *Hawkes Bay***

Class 6 Flavoured Table Olives

**Telegraph Hill: Sicilian Style Semi-Dried Olives – *Hawkes Bay***

### Gold Awards

Class 2 Medium

**Kapiti Olives: Frantoio/Leccino/Koroneiki – *Kapiti Coast***

Class 3 Intense

**Man O'War Olive Groves: Frantoio/Leccino/Koroneiki – *Waiheke Island***

### Silver Awards

Class 2 Medium

**Juno Olives: Leccino Blend – *Wairarapa***

**Kapiti Olives: Leccino/Picual – *Kapiti Coast***

**Rangihoua Estate: Frantoio Blend – *Waiheke Island***

**Rangihoua Estate: Waiheke Blend – *Waiheke Island***

Class 3 Intense

**The Vintiners Grove: Dali Frantoio – Wairarapa**  
**Juno Olives: Juno Manzanillo Evoo Single Variety – Wairarapa**  
**Molive of Martinborough: Molive Gold – Wairarapa**  
**Rangihoua Estate: Picual – Waiheke Island**

Class 4 Infused

**Telegraph Hill: Thyme, Sage, Rosemary Infused – Hawkes Bay**  
**Juno Olives: Juno Lemon Agrumato – Wairarapa**

Class 5 Classic Table Olives

**Telegraph Hill: Kalamata Olives – Hawkes Bay**  
**Telegraph Hill: Manzanillo Traditional Olives – Hawkes Bay**

Class 6 Flavoured Table Olives

**Telegraph Hill: Sicilian Style Semi-Dried Olives – Hawkes Bay**

### **Bronze Awards**

Class 2 Medium

**The Vintiners Grove: Dali Select – Wairarapa**  
**Left Field Olives: Barnea Blend – Wairarapa**  
**Pigeon Rock: Pentalino, Frantoio, Moraiolo, Minerva – Central Otago**  
**River Estate: Tuscan Blend – Auckland**  
**River Estate: Leccino – Auckland**

Class 3 Intense

**Kowhai Close Olive Grove: Frantoio, J5, Others – Waiheke Island**  
**Number 29: Frantoio/Leccino - Nelson**

Class 6 Flavoured Table Olives

**Telegraph Hill: Flowering Oregano & Lemon Olives – Hawkes Bay**

### **Gourmet Culinary Oils**

**Class Champion**

**OmegaNZ (Oil Seed Extractions): Omega Cooking Blend – Canterbury**

**Bronze Medal**

**Golden Hills Walnuts: Walnut Oil – Nelson**  
**OmegaNZ (Oil Seed Extractions): Omega Cooking Blend – Canterbury**