



AUSTRALIAN INTERNATIONAL OLIVE AWARDS

JUDGING CRITERIA - EXTRA VIRGIN OLIVE OIL

Aroma (Olfactory Sensations)	Points available	Comments
Aroma Profiles	0-15	What does it smell like? Fresh or flat? What type of fruit characters? Herbaceous, green, fruity, tropical, fragrant, spicy, nutty? Score of '0' is no aroma – '15' is a good variety of different aromas and scents.
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.
Complexity	0-10	Complexity increases with the number and intensity of different aromas. Are the aromas abundant and interesting, or are they simple, boring, hard to differentiate? Are the aromas easy to identify (clarity of aromas) or are they undistinguishable? Score of '0' is no complexity – '10' is a very complex.
Aroma Score (Max 35 pts)		

Flavour/Palate (Gustatory sensations)	Points available	Comments
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Note flavours and clarity of flavours. Score of '0' is no taste and '10' is a great variety of different flavours and tastes.
Flavour/taste Fruit Intensity and Transfer	0-10	What is the intensity of flavours? Abundant flavour or little flavour, powerful, hard to taste or are the flavours obvious? Is there good flavour transfer from aroma to palate? Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.
Mouthfeel, Bitterness, Pungency and Texture	0-15	Is the oil light in the mouth or heavy, oily or creamy? How is the pepper/pungency, bitterness, astringency (dries tongue/gums)? Depending on oil style, bitterness, pepper and/or astringency are present in varying degrees. A mild oil has little or no levels of pepper and pungency whilst a robust oil has significantly higher levels. Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.
Persistence, Length and Finish	0-10	Do the flavours and textural elements disappear quickly on the palate and finish (short aftertaste) or do they linger (long aftertaste). Score of '0' is no length – '10' is a very persistent and a long-balanced finish.
Flavour Score (Max 45 pts)		

Overall Impression	Points available	Comments
Harmony and Complexity	0-20	This considers the oil as a whole; variety and intensity of aroma and flavours, transfer to palate, mouthfeel/texture, bitterness and pungency/pepper and persistence and length. Are any aroma and palate elements overpowering or are they in balance and well-integrated? Is the length long and flavourful or short and dull? Harmony increases when the oil's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. Whether an oil is mild, medium or robust, it's oil's levels of bitterness and pungency must be in balance without overpowering the fruit characters and aromas. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
Overall Score (Max 20 pts)		
Total Score (out of 100)		Medal

Gold (Excellent oil) = 86-100 points	Silver (Very Good oil) = 76-85 points	Bronze (Good oil) = 65-75 points	No Medal = 50-64 points	Withdrawal/fault = <50 points
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AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGE SENSORY ASSESSMENT FORM - EXTRA VIRGIN OLIVE OIL

Judge Name: _____ Panel Number: _____ Panel Location: _____ Date: _____

Oil Code:			
Aroma (Olfactory Sensations)	Points available	Score	Notes
Aroma profiles	0-15		
Aroma intensity	0-10		
Complexity	0-10		
Total Aroma Score	Maximum 35 pts		

Flavour/Palate (Gustatory sensations)	Points available	Score	Notes
Flavour/Taste Fruit Profiles	0-10		
Flavour/Taste Fruit Intensity and Transfer	0-10		
Mouthfeel, Bitterness, Pungency and Texture	0-15		
Persistence, Length and Finish	0-10		
Total Flavour Score	Maximum 45 pts		

Overall Impression	Points available	Score	Notes
Total oil harmony and complexity	0-20		

Overall Score (Max 100 pts)	Medal
Tasting comment:	

Gold (Excellent oil) 86-100 points	Silver (Very Good oil) 76-85 points	Bronze (Good oil) 65-75 points	No Medal 50-64 points	Withdrawal/fault <50 points
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Judge signature: _____ Panel leader signature: _____