

## These are South Africa's best olive oils

SA's standout extra virgin olive oils (EVOO) were awarded at the annual SA Olive Awards held in Franschhoek last week. Each year, a panel of international and local taste experts, led by an international panel leader, congregates on South African soil to judge and give CTC certified oils the gold, silver or bronze stamp of taste excellence.



©Sebastian Duda via [123RF](#)

The event signifies and acknowledges the culmination of hard work and the strive for excellence within the industry.

Nick Wilkinson, chairman of SA Olive, commented: "Despite the horrendous drought and challenging growing conditions our growers have once again produced world quality premium oils."

"Competitions like the SA Olive Awards and the Absa Top 10 Awards not only shine a light on the skills of SA olive oil producers, they also encourage South African and international consumers to buy locally produced extra virgin olive oils. The industry has shown itself to be forward thinking and innovative in all aspects of production. If Government triggers their development plan, which recognises the upside this industry has in job creation and import substitution, we could play a positive role in addressing the very real problems facing our country."



From left to right:

Front: Nick Wilkinson (Rio Largo Olive Estate), Willie Durniny (Porterville Olives), Jan Hendrik Basson (Porterville Olives),

Daniel Munzvenga (Zoetigheyd Farms), Leana Stevens (Olyfberg Vrugte), Nico Loubser (Morgenster Wine & Olive Estate)  
Middle: Chris van Nekerck (Mardouw Olive Estate), Alexis Kearney (Lapithos Olive Growers), Lizelle Joubert (Oakhurst Olives), Joop Steenkamp (De Rustica Estates) Back: Peter Unite (Zoetigheyd Farms), Bob Hobson (L'Ormarins), Bryan Beverley (L'Ormarins), Sandy Jeffery (Diepsak Farm), Pieter du Toit (Oakhurst Olives), Gert van Dyk (Tokara), Philip King (Mardouw Olive Estate), Perry Chaloner (Chaloner), Pieter Coetsee (Marbrin Farm), Briony Coetsee (Marbrin Farm), Olive Heymans (Marbrin Farms). Image credit: SA Olive

According to SA Olive, a total of 93 extra virgin olive oils were entered into the 2018 competition – a slight increase over last year's 87 entries. The panel awarded 21 gold, 34 silver and 26 bronze medals, which made 87% of the competing oils medal worthy.

## **Gold medal winners in the Delicate category**

Diepsak Farm - Green & Gold Premium  
Olyfberg Vrugte - Olyfberg EVOO Blend A  
Rio Largo Olive Estate - Rio Largo Gold EVOO  
Tokara - Tokara Mission EVOO

## **Gold medal winners in the Intense category**

Marbrin Farm - Marbrin Olive Growers Directors Reserve EVOO  
Mardouw Olive Estate - Premium XXV Intense EVOO  
Porterville Olives - Andante Intenso EVOO

## **Gold medal winners in the Medium category**

Chaloner - Chaloner Nocellara Medium EVOO  
Lapithos Olive Growers - Lapithos Medium EVOO  
De Rustica Olive Estates - De Rustica Estate Collection Frantoio EVOO  
L'Ormarins - Terra del Capo EVOO  
L'Ormarins - L'Ormarins Medium EVOO  
Mardouw Olive Estate - Mardouw Oil of the Olive EVOO  
Morgenster Wine & Olive Estate - Morgenster Don Carlo Medium EVOO  
Namaqua Olives - Namaqua Frantoio Medium EVOO  
Namaqua Olives - Namaqua FS17 / Frantoio Medium EVOO  
Oakhurst Olives - Oakhurst Medium EVOO  
Serrado Olive Estate - Serrado Estate Medium EVOO  
Zoetigheyd - Daniel's Delish EVOO  
Zoetigheyd - Farm Fresh EVOO  
Zoetigheyd - Costa's Colours EVOO

Scooping the most gold medals were Zoetigheyd Farm (3), L'Ormarins (2), Namaqua Olives (2) and Mardouw Olive Estate

(2).

For the full list of winners visit [SA Olive online](#).

For more, visit: <https://www.bizcommunity.com>