



Victorian Olive Groves
AUSTRALIA

Internationally Awarded!

Victorian Olive Groves keeps on proving to the world that the Australian industry is more than capable of competing on the world scene.

Not content in being awarded over 40 Australian Gold, Silver and Bronze medals since 2000, VOG is now actively competing on the world stage and gaining international recognition. In 2003, VOG gained a Grand Mention Diploma at the Golden Lion Awards in Bari, Italy, and was included in der Feinschmecker's Top 200 in the world as well as Judy Ridgway's Book "Best Olive Oil Buys Around The World".

The most recent accolade has just been awarded by German gourmet food magazine "der Feinschmecker" Olio2004 competition. VOG's Harvest Blend is in the Top 35 in the world against 1000 olive oils from the Mediterranean, Chile, America, South America and Spain. At the same competition, VOG's Early Harvest Frantoio and Black Harvest Manzanillo were each ranked among the 'Top 250 Best Olive Oils in the World'.

Peter Caird, VOG's principal oilmaker said, "The results are particularly pleasing for our company but also for the Australian industry. While we are not going to get rich winning awards, it does confirm that we can produce oils of world standard and this will help us internationally as well as domestically". He also said that "this is the principal reason *Harvey Nichols* in the United Kingdom, *Shangri-La Hotel* in Kuala Lumpur and *Sen5es* in Canada chose VOG oils. They wanted consistent, high quality oils and we are able to deliver them".

Stefano de Pieri, one of Australia's premier chefs, restaurateur, TV personality, and a partner in VOG, was typically modest in his response. "I am passionate about high quality produce which is why I became a partner in VOG. Of course we produce some of the best extra virgin olive oil in the world. Why not? We do it because we can!"

When you see Stefano's logo or VOG's, you can be absolutely sure that the produce is of the highest standard.

Victorian Olive Groves shares Stefano's passion for the life style of the Olive. We have therefore married the finest oils, premium citrus infusions and the best pickled olives together with handmade olive oil soaps, oil and olive accessories such as tasting dishes... and when one has some of the best olive oil in the world – why not share it with friends as a gift. Several styles of gift hampers are available or can be made to customers specific requirements.

This year, we have also sourced Australia's best red wine and Balsamic style vinegars to be marketed under VOG brand. These will be released in May 2004.



Halal Certified
Olive Oil Products



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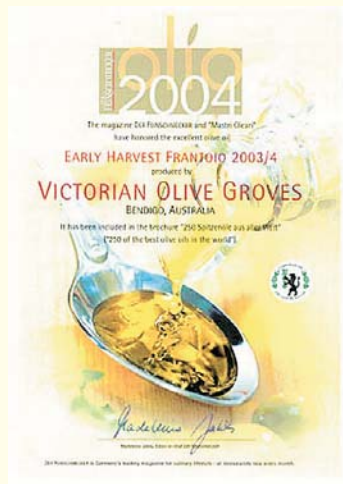
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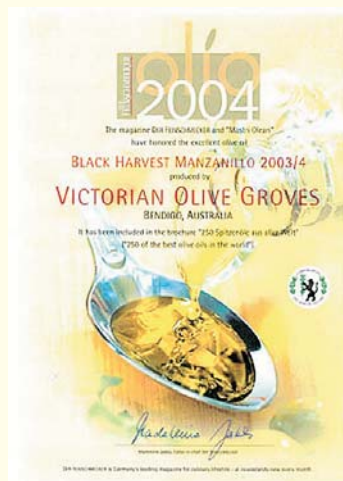
Olio 2004, Cologne, GERMANY
Top 35 (of 1000)
Harvest Blend 2003/4



Olio 2004, Cologne, GERMANY
Top 250 Best Olive Oils in the World
Early Harvest Frantoio 2003/4



Olio 2004, Cologne, GERMANY
Top 250 Best Olive Oils in the World
Black Harvest Manzanillo 2003/4



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Product Range



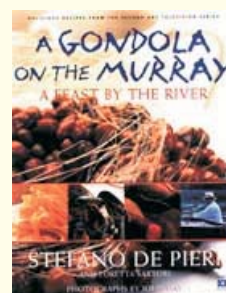
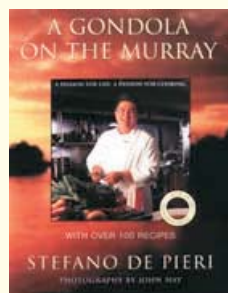
Varietal, Regional and Infused
Extra Virgin Olive Oils
in single bottles, boxed set
or food service containers.

Marinated and Semi-dried
Olives in Brine or
Olive Oil Dried Tomatoes



V&O

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The Life Style of the Olive!
Tasting, Gift, Presentation and
Food Service Accessories




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Processing has begun for the 2003 season and the oils seem even better. **Chemical analysis** will be posted on the VOG website when available but last year's results are shown below. We have a commitment to providing quality products as well as a desire to make information freely available. To this end, we regularly get our oils analysed and publish the results for all to see.

Consumers can be assured that the products that they purchase from Victorian Olive Groves are 100% Australian without any impurities or blending with cheaper imports.

To be classed as extra virgin olive oil, certain criteria have to be met. The following are the criteria set down by the IOOC together with *Victorian Olive Groves'* results for the year 2002. **Note the new European Union FFA levels that have now been reduced to 0.8%!**

CRITERIA	STANDARD	VOG Harvest Blend 2002	VOG Manzanillo 2002	VOG Frantoio 2002
FREE FATTY ACIDS	<1%	0.13	0.12	0.17
PEROXIDE LEVEL	<20%	3%	3%	5%
POLYPHENOLS	NONE	550	546	617
RANCIMAT TEST	NONE	>13 HOURS	>13 HOURS	>10 HOURS
MYRISTIC ACID	<0.05%	0	0	0
PALMITIC ACID	7.5 - 20%	10.1	10.14	11.41
HEPTADECANOIC ACID	0.3%	0.22	0.24	0.05
STEARIC ACID	0.5 - 5%	3.9	4.58	2.89
OLEIC ACID	55 - 83%	77.2	76.33	74.79
LINOLEIC ACID	3.5 - 21%	6.01	6.03	8.67
LINOLENIC ACID	<1%	0.57	0.58	0.62
ARACHIDIC ACID	<0.6%	0.49	0.52	0.40
ERUCIC ACID	<0.05%	0	0	0
BEHENIC ACID	<0.2%	0.1	0.12	0.11
LIGNOCERIC ACID	<0.2%	0.03	0.04	0.04

All VOG oils are classified extra virgin by IOOC approved authorities

Thus we have passed, with flying colours, all the chemical criteria set down by the IOOC and, in the case of Erucic Acid, FSANZ. As to organoleptic assessment, it is the Oilmaker's opinion that this is the best year yet for flavour in terms of aroma, full fruit flavour, depth, bitterness and pungency with each of the three oils having their own distinct characteristics. All are well-balanced yet complex.

Polyphenol Levels determine flavours and have an anti-oxidant function which, in turn, gives an indication of shelf life. Typically, European oils range from 300 -800. VOG is participating in Wagga University's Shelf Life Research Project and the 2001 Frantoio oil remains unchanged after the 15 month mark.

The Rancimat Testing measures the time taken for oil to oxidize at 130 degrees. Oils with higher concentrations of polyphenols and lower percentages of Linolenic Acid generally perform better. The longer the oil takes to oxidize, the better the result. Some Australian oils tend to have higher levels of Linolenic Acid but it has been our pleasant experience for it never to have been a problem.

Wagga Agricultural Institute Shelf Life Study

Our oil, submitted 11/05/01 and the oldest in the Study, continues to be extra virgin at the 15 month mark. It commenced its life with a FFA reading of 0.31%. One and a third years later, its FFA is 0.48%. The Peroxide Level was 9 to begin with and is now 11. Induction Time (Rancimat) was 3.72 and is now 3.42. And, inexplicably, the Polyphenols have risen from 154 to 204. All in all, a very satisfying result and proof that Australia can rate their oils among the best in the world.



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Victorian Olive Groves: SHOW AWARDS

Victorian Olive Groves (VOG) commenced exhibiting its oils in 2000, winning among other medals, the **Best Oil of the Show** at Olives South Australia. Since that time, numerous other organizations have started their own shows / competitions such that there are now more than 30 annually, Australia wide. VOG decided that in 2003, we would restrict the number of competitions we entered, electing to exhibiting in the National competition, the original South Australian competition, Canberra and the Sydney Royal Shows.

We also entered the most prestigious International Show in Bari, Italy, for the first time – winning a **Grand Mention Diploma** for the 2002 Early Harvest Frantoio.

In 2004, the German gourmet food magazine, *Der Feinschmecker*, organised the **Olio 2004** competition in which VOG oils were placed very highly.

OIL AWARDS 2004

Olio 2004, Cologne, GERMANY

Top 35 (of 1000)	Harvest Blend 2003
Top 250 Best Olive Oils in the World	Early Harvest Frantoio 2003
Top 250 Best Olive Oils in the World	Black Harvest Manzanillo 2003

OIL AWARDS 2003

Leone d'Oro dei Mastri Oleari, Bari, ITALY

Grand Mention Diploma, The XII International Awards “Leone d'Oro dei Mastri Oleari” (Golden Lion of Master Oilmakers).

Royal Fine Food Show, Sydney, AUSTRALIA

Silver	Black Harvest Manzanillo
Bronze	Early Harvest Frantoio
Bronze	Harvest Blend

Canberra Royal Show

Silver	Harvest Blend
Silver	Harvest Blend & Mandarin Infused
Bronze	Early Harvest Frantoio
Bronze	Black Harvest Manzanillo

Australian Olive Association

Bronze	Early Harvest Frantoio
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Olives South Australia

Bronze	Early Harvest Frantoio
Bronze	Black Harvest Manzanillo

OIL AWARDS 2002

Canberra Royal Show

First Prize	Harvest Blend & Mandarin Infused
Bronze	Harvest Blend & Lemon Infused
Bronze	Early Harvest Frantoio

Sydney Royal Show

Silver	Early Harvest Frantoio
Bronze	Harvest Blend

Australian Olive Association

Silver	Harvest Blend
Bronze	Early Harvest Frantoio
Bronze	Black Harvest Manzanillo

The logo for Victorian Olive Groves Australia, featuring the word 'Vog' in a large, stylized, green font. The 'V' is tall and thin, the 'o' is a simple circle, and the 'g' is a cursive flourish. Below it, the word 'O' is written in a smaller, simple font.

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more >>

Victorian Olive Groves: SHOW AWARDS

OIL AWARDS 2002 *(continued)*

Olives South Australia

Bronze	Early Harvest Frantoio
Bronze	Harvest Blend

Northern Oil Show

Gold	Packaging
Bronze	Early Harvest Frantoio

Best Olive Oil Buys Around The World – J. Ridgway, ENGLAND

4.5 Stars (/5)	Black Harvest Manzanillo
4 Stars	Early Harvest Frantoio

Der Feinschmecker, GERMANY

Top 200	Early Harvest Frantoio
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OIL AWARDS 2001

Northern Oil Show

Gold	Frantoio First Pressings
Bronze	Manzanillo First Pressings
Bronze	Harvest Blend

Australian Olive Association

Bronze	Frantoio First Pressings
Bronze	Manzanillo First Pressings

Olives South Australia

Silver	Manzanillo First Pressings
Silver	Verdale First Pressings

Perth Royal Show

Silver	Manzanillo First Pressings
Silver	Verdale First Pressings



Voo

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Early Harvest Frantoio

Winner of the prestigious **Grand Mention Diploma** from Leone d'Oro dei Mastri Oleari, May 2003, and awarded **'Top 250 Best Olive Oils in the World'** at the Olio2004 competition in Cologne, Germany. Given **4 stars (/5)** in **Judy Ridgway's** book **"Best Olive Oil Buys Around The World"**, this full-bodied, hearty oil is characteristic of the variety with a good pepper finish and mid-palate bitterness. Well-balanced.

- △ Scrape a clove of garlic across thick toast and pour oil over liberally
- △ As a garnish to steamed vegetables with crushed pink pepper
- △ As a baste for fish with chopped green herbs

Black Harvest Manzanillo

Awarded **'Top 250 Best Olive Oils in the World'** at the Olio2004 competition in Cologne, Germany and given **4.5 (/5) stars** in **Judy Ridgway's** book **"Best Olive Oil Buys Around The World"**, this Spanish varietal has full fruit flavours with a nutty inference. A late pepper finish and mild bitterness make it a well-balanced oil with an overall lighter, more delicate flavour.

- △ Excellent with chicken roasted with garlic
- △ Pasta with ample amounts of parsley, garlic, parmesan and oil
- △ Wok-based rice dishes or stir fried vegetables

Harvest Blend

Placed among the **'Top 35'** of 1,000 oils from around the world in Olio2004 Germany, our special blend, designed for everyday use, still ranks superbly in taste and quality.

Fruity and lightly aromatic with a subtle piquancy. Fresh and green on the palate with a pleasant mellow finish.

- △ Makes a wonderfully moist carrot or banana cake
- △ With avocado salads and a dash of good balsamic
- △ Makes a superb mayonnaise



Mornington Peninsula Early Harvest Frantoio

Our first release of cool climate extra virgin olive oil from the Peninsula. A typically bold and robust oil marked by a smooth front palate with grassy overtones and a finishing back palate of light pepper. Destined to be an award winner.

- △ Use as a finishing oil on all types of meat or fish, whether grilled or roasted
- △ Try liberal garnishing of any leafy salad with freshly squeezed lemon juice or balsamic vinegar
- △ As a simple dipping oil with crusty bread

Mornington Peninsula Harvest Blend

Our special blend of cool climate extra virgin oil from the Peninsula designed for everyday use.

Fruity and lightly aromatic with a subtle piquancy. Fresh and green on the palate with a pleasant mellow finish.

- △ Use as a finishing oil to steamed vegetables
- △ As a replacement for butter and other fatty oils
- △ Use generously with fresh mixed green salad

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Tasting Notes and Uses of VOG Infused Oils

All VOG infused oils use our base, Harvest Blend, to which is added small amounts of cold pressed citrus or garlic oils to provide a wonderful zest.

Mandarin Infused Extra Virgin Olive Oil

The skins of mandarins are cold pressed to extract the oil (or zest). The citrus oil is characterized by the light but distinct aromas of freshly peeled fruit blended with olive oil. The resulting infused oil reveals a tang on the front palate with a clean, clear flavour. Overall sensations of citrus and grassiness, with a hint of pepper on the back palate.

Uses:

All fish dishes. For breakfast with toasted fruit bread. Leaf salads of all descriptions. Fennel, orange and balsamic salad with mandarin oil. Plain boiled rice with liberal slurps of oil and served with a spicy lamb curry. Rub over chicken skin, sprinkle with salt & pepper, roast – yum! Mandarin sorbet and a dash of oil. Mandarin cake –use oil instead of butter.

Lemon Infused Extra Virgin Olive Oil

Lemon skins are cold pressed to extract the zest oil. The infused oil is fresh and light with clear and distinct aromas of lemon. Clean citrus flavours on the front palate, lingering until mild back palate pepper kicks in.

Uses:

As with Mandarin oil. Particularly good with steamed asparagus and cracked black pepper, or steamed broccoli, lemon oil and parmesan. Pan fry fresh fish in a dash of oil.

Garlic Infused Extra Virgin Olive Oil

Cold pressed Australian garlic oil. Mild pungency and late back pepper. Lingering aromas of garlic but with clean palate.

Uses:

Try green beans with garlic oil mixed mashed potato with freshly ground pepper. A chargrilled steak with a teaspoon of oil to finish. Marinate beef, prawns. Pasta al dente with parmesan and chopped Italian parsley, meat and/or vegetable stir fries.



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Enjoy!

Peter Caird, Oil Maker

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