



Monday, 13 May 2019

MEDIA RELEASE

Mornington Peninsula Olive Oil Producer Takes Out Gold & Silver in New York

Australian olive grove, Taralinga Estate has been awarded a Gold for its *Picual* and Silver for its *Blend* at the New York International Olive Oil Competition (NYIOOC), the world's largest and most prestigious olive oil contest.

The highly-regarded NYIOOC is an awards program staged every Spring in New York and sees a panel of world-leading experts judge more than 1,000 extra virgin olive oil entries (EVOO) from 27 countries over five days.

Based on the pristine Mornington Peninsula, Victoria, Taralinga Estate was established by Sam (Salvatore) Tarascio Snr, who also founded Salta Properties, one of Australia's most successful independent property development companies.

Sam Tarascio explains that Taralinga Estate EVOO's heritage began with his grandfather who operated an olive press in Italy, which inspired him to follow his vision of excellence and keep the family tradition alive in Victoria, Australia.

"Olive oil runs through the Tarascio family's veins and Taralinga Estate embodies the passion my family has had for more than a century since producing premium olive oil back in my home town of Vizzini near Sicily in Italy," said Mr Tarascio Snr.

"Following in the footsteps of my Nonno Salvatore (Turri), Taralinga Estate aspires to grow and produce the world's best extra virgin olive oil and we are honored to have been awarded many national and international accolades. We are incredibly proud and excited to have won two prestigious titles in the NYIOOC and hope for another great harvest next year," said Mr Tarascio Snr.

NYIOOC judges reported that Taralinga Estate EVOO evokes tasting sensations of green pepper, balsamic, hot chili and artichoke that would make a perfect pair for an olive oil martini.

Making a perfect everyday olive oil, high in antioxidants and full of flavor, Taralinga Estate EVOO has a fruity aroma and herb notes that transfer well to the palate. Its single cultivar Picual EVOO is pressed within hours of the fruit being picked, to maintain the highest possible levels of polyphenols, the good healthy fats.

Taralinga Estate attributes its success to processing all of its oil with a state-of-the-art Pieralisi two-phased oil processing plant, which allows the producer to maintain its vision of excellence.

Taralinga Estate now joins the annual list of award winners in the NYIOOC, which is well-known as the authoritative guide to the world's best extra virgin olive oils and the dedicated producers who craft them.

Following the success at NYIOOC, it is anticipated that there will be strong demand for the Taralinga Estate olive oil and there is only limited stock available online at www.Taralinga.com.au/store or via stockists on the website.

The annual NYIOOC event is organised by Olive Oil Times, the independent publication of record for the sector and the most-read source for olive oil news and information.

- ENDS -

About Taralinga Estate

Taralinga Estate Olive Grove is located on the Mornington Peninsula in Victoria, 90 kilometres south of Melbourne, the culinary capital of Australia. Taralinga Estate was established in 2015 by renowned Melbourne businessman, Mr Salvatore (Sam) Tarascio to honour his Italian family who produced high quality olive oil in Vizzini near Sicily in the 1930s.



The olive grove sits on 86 hectares of gently rolling hills and is home to 2,500 premium quality olive trees that produced its inaugural harvest in 2015. Committed to raising the bar in production quality.

Taralinga Estate oil, has a Single Cultivar premium label as well as a Blend, with independent tests already revealing some of the highest levels of Polyphenol antioxidants in Australia and receiving international and domestic accolades including:

- **Golden Olive Awards 2018**
 - Gold - Taralinga Estate Premium Extra Virgin Picual
 - Gold – Taralinga Estate Premium Extra Virgin Blend (Best in Show)

- **Australian International Olive Awards 2018**
 - Silver – Taralinga Estate Premium Extra Virgin Picual
 - Gold – Taralinga Estate Premium Extra Virgin Blend

- **Australian Food Awards 2017**
 - Silver - Taralinga Estate Premium Extra Virgin Olive Oil – Picual
 -

- **Sol D'Oro Southern Hemisphere Awards 2016**
 - Silver - Taralinga Estate Premium Extra Virgin Olive Oil