



MEDIA RELEASE

UNDER STRICT EMBARGO UNTIL 08.00 AEST THURSDAY, AUGUST 20, 2020

DELICIOUS. HARVEY NORMAN PRODUCE AWARDS GOLD MEDALLISTS ANNOUNCED

delicious. today revealed the full list of the 2020 *delicious.* Harvey Norman Produce Awards Gold Medallists, with 67 producers receiving medals across Dairy, Paddock, Sea and Earth categories and three National Finalists in the Outstanding Farmers' Market category.

Given the Covid-19 crisis, the State Winners' produce from the Earth, Dairy, Paddock and Sea categories were tasted in isolation over a three-week period by the national judging panel to decide the 2020 Gold Medal Winners.

delicious. Editorial Director Kerrie McCallum said:

"Judging our *delicious.* Harvey Norman Produce Awards Gold Medallists may have looked a little different this year, but it definitely didn't affect the spirits of the National Judges who were as excited as ever about the outstanding produce. Normally our National Judges would all be sitting around a table to taste the country's best produce but the Coronavirus pandemic challenged us to come up with a new plan.

"I thank our State Winners who did everything they could to get their award-winning produce to our Sydney-based judges: Neil Perry, Matt Moran, Peter Gilmore, Danielle Alvarez, Colin Fassnidge and Guillaume Brahimi to judge solo in isolation. Every judge said they missed being able to sit around the table and share opinions, but postponing the process was never an option. For many producers, this year has been tougher than ever, following drought, bushfires and flood, then scaling back production due to Covid-19, so we were determined to find a way to continue because there's never been a more important time to support our producers. Congratulations to this year's Gold Medallists. The produce they delivered during a time of unprecedented change showed just how hard Australian farmers, fishermen and artisans work at their craft."

National Judge Matt Moran said:

"I absolutely adore every part of judging the awards. This year, I definitely missed being around the table with all of the National Judges, especially Alla Wolf-Tasker - we have a lot of heated moments and a lot of laughs! Honestly, this year I think I tasted the best pear I've ever eaten and the most amazing potatoes. And I loved the dried figs; they were a standout for me. It all just makes me so excited."

The 2020 National Trophy Winners will be revealed in October, including: Producer of the Year; Best New Product; In the Bottle; Outstanding Viticulturist; Outstanding Region; Outstanding Farmers' Market; Outstanding Innovation; Outstanding Design; the Maggie Beer Award for Outstanding Contribution to Australian Food; the Unearthed Next-Gen Chef Award; Outstanding Native Producer; Outstanding Artisan; and new award, Unearthed Next-Gen Producer.

The full list of the 2020 *delicious.* Harvey Norman Produce Awards Gold Medallists and Outstanding Farmers' Market National Finalists are listed below, and will also be published on delicious.com.au

Stay up to date by following:

@deliciousAUS on Instagram and Twitter using the hashtags #produceawards #knowyourproducer #makeitdelicious #producetoyou

For more information, interview requests and imagery, please contact:

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FROM THE DAIRY

- Bruny Island Cheese Company – George – TAS
- Dellendale Creamery – Nullaki – WA
- Elgaar Farm – Organic Fresh Cream – TAS
- Gelato Messina – Gelato Messina Jersey Milk – VIC
- High Valley Cheese Co – Fetta – NSW
- Holy Goat Cheese – Brigid's Well – VIC
- Jardin Estate – Salted Butter – WA
- Maleny Dairies – Maleny Dairies Real Cream – QLD
- Milawa Cheese Company – King River Gold – VIC
- Mungalli Creek Dairy – Mungalli Creek Biodynamic Quark – QLD
- Pecora Dairy – Curly Red – NSW
- Shaw River Buffalo Cheese – Shaw River Buffalo Yoghurt – VIC
- The Dairyman Barossa – Artisan Farm Cream – SA
- The Pines – Pearl – NSW

FROM THE EARTH

- Black Barley Australia – Black Barley Australia – WA
- Bloomfield Vanilla – Bloomfield River Premium Natural Vanilla Beans – QLD
- Boon Luck Farm – Tiger Striped Peanuts – NSW
- Eladnelle Farm – Eladnelle Farm Saffron – TAS
- Felds Farm – Seasonal Annual Vegetables – TAS
- Fruit Forest Farm – Seasonal Tropical Fruit – QLD
- Garry Kadwell – Andean Sunrise Potatoes – NSW
- Jema McCabe at Burnside Organic Farm – Seasonal Organic Produce (Autumn Root, Leaf & Fruiting Crops) – WA
- Kindred Organics – Certified Organic Wholemeal Spelt Flour – TAS
- King Oyster Mushrooms – Snowflake Mushroom – VIC
- Malfroy's Gold – Malfroy's Gold Wild Honey–Blue Mountains World Heritage Post–brood Polyflora Wild Honey – NSW
- Mountain Yuzu – Fresh Yuzu – VIC
- Newcastle Greens – Calvin Lamborn Pea Varietals – NSW
- Ngeringa Produce – Ngeringa Biodynamic Salad Greens – SA
- Otway Walnuts – Fresh Walnut Kernels – VIC
- Piccolo Farm – Purple Oxalis, Japanese Turnips – NSW
- Singing Magpie Produce – Black Genoa Semi Sun Dried Figs – SA
- Tellurian Fruit Gardens – Certified Organic Fruit (Nectarine, Pear) – VIC
- The Colony Concept – Southern Forests Jarrah Honey – WA
- The Food Philosophy by Stix Farm – Seasonal Fresh Produce (Selection of Best in Field) – NSW
- Urban Green Sydney – Microgreens (Broad Bean Shoots, Micro Anise Hyssop, Melon Leaf, Micro Red Shiso) – NSW
- Tucker Bush Fresh Botanicals – Tucker Bush Native Thyme – WA

FROM THE PADDOCK

- Arundel Farm – Arundel Farm Lamb – TAS
- Bendele Farm Organic Poultry – Bendele Farm Organic Spatchcock – QLD
- Bundarra Berkshires – Bundarra Free Range Pork – VIC
- Extraordinary Pork – Pasture Raised Free Range Pork – NSW
- Fair Game Wild Venison – Fair Game Wild Venison – NSW
- Futari Wagyu – Futari Wagyu – WA
- Hamlet Pork – Pastured Berkshire Pork – WA
- Highfield Farm & Woodland – Highfield Farm & Woodland Grass–fed Dorper Lamb – NSW
- Mayura Station – Mayura Station Signature Series – SA
- Mclvor Farm Foods – Mclvor Farm Berkshire Free Range Pork – VIC
- Mottainai Lamb – Mottainai Lamb – WA
- Nomad Farms – Nomadic Pastured Heritage Chook – SA
- Sher Wagyu – Sher Wagyu F1 Black Label Beef – VIC
- Warialda Belted Galloway Beef – Warialda Belted Galloway 100% Grass–fed Heritage beef – VIC

FROM THE SEA

- ABLP – Hard Shell Bay Lobster – QLD
- Ausab – Yumbah Greenlip Abalone (Whole in Shell) – SA
- Australia's Oyster Coast – Appellation Oysters Wagonga – NSW
- Bruce Collis – Seasonal Wild Catch – VIC
- Cape Moreton Scarlet Prawns – Cape Moreton Scarlet Prawns – QLD
- Chris Bolton Fishing – Seasonal Wild Catch (Garfish) – QLD
- Collision Reef Fish – Seasonal Wild Catch (Coral Trout) – QLD
- FV Bowthick – Bowthick Double Iki Jime Dhufish – WA
- Goolwa PipiCo – Live & Fresh, De–sanded and Ready to Cook Pipsis – SA
- Kinkawooka Mussels – Kinkawooka Mussels – SA
- Mimosa Rock Oysters – The Boxer – NSW
- Rocky Point Aquaculture – Cobia – QLD
- Shark Bay Seafood's – Wild Scampi Caviar – WA
- Tathra Oysters – Tathra Oysters 5 Year Old Bistro Grade – NSW
- Two Gulfs Crab – Blue Swimmer Crab Meat – SA
- Wapengo Rocks Wild Organic Oysters – Premium Grade Wapengo Rock Oyster – NSW
- West Coast Octopus – West Coast Octopus – WA

OUTSTANDING FARMERS' MARKET – NATIONAL FINALISTS

- Alphington Farmers' Market VIC
- Kiama Farmers' Market NSW
- Mullumbimby Farmers' Market NSW

