

On the Job – Horticulturalist – Rob McGavin,
CEO of Cobram Estate Olive Oil

1. In groups of 4 students, you are going to blind taste olive oil. Firstly, watch the following video to see how to taste olive oil.

Cobram Estate | How to taste Extra Virgin Olive Oil
<https://youtu.be/Asd40ct8brY>

1. Pour.
First, pour a tablespoon or two of oil labelled A into a stemless wineglass.
2. Swirl.
Cup the glass in your hands and swirl the oil gently to release aromas.
3. Breathe.
Stick your nose in the glass and inhale deeply.
4. Slurp.
Slurp a mouthful of oil while inhaling noisily, just as your mother taught you not to eat soup. Drawing air in heightens the flavour. Then, breathe out through your nose.
5. Swallow.
Swallow while concentrating on the flavour.
6. Think about it.
Consider quietly carefully first the general categories (fruitiness, pungency, bitterness), and then expand from there. Write down your observations, and then compare with your group.
7. Cleanse.
Refresh your palate between oils with a thin slice of Granny Smith apple or a cube of plain bread.
8. Repeat!

[Material sourced [from Eataly](https://www.eataly.com/us_en/magazine/how-to/how-to-taste-olive-oil/)]