



RASV

Australian International **COFFEE AWARDS**

2014 Trophy & Medal Guide



2014 Australian International Coffee Awards



THE ROYAL AGRICULTURAL SOCIETY OF VICTORIA
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IN ADDITION, A SPECIAL THANKS TO ALL OF THE 2014 AICA ROASTERS,
JUDGES, BARISTAS AND STEWARDS.



The Australian International Coffee Awards

The Royal Agricultural Society of Victoria (RASV) developed the Australian International Coffee Awards (AICA) following the success of the Royal Melbourne Fine Food Awards' Coffee Category. The Awards are the country's first international coffee roasting competition and its popularity is a testament to the credibility of the judges and the judging process.

In 2014, the AICA attracted 800 entries from 165 local and international coffee roasters, with entries received from Australia, New Zealand, Japan, Hong Kong and Singapore.

A diverse judging panel of 33 coffee experts, including international guest judge Chester Tam from Hong Kong, assessed entries over four days at Melbourne Showgrounds.

The AICA awarded five champion trophies to recognise and celebrate excellence in several key categories: Champion Australian Roaster, Champion International Roaster, Champion Espresso, Champion Milk Based Coffee and Champion Filter Coffee.

An overview of the 2014 AICA medal winners are presented in this booklet.

To find out more about the AICA visit www.rasv.com.au/coffee or join the conversation on Twitter at www.twitter.com/AusCoffeeAwards

ICON KEY:



Espresso



Syphon



Single Origin



Capuccino



Pour Over



Blend



toasted

espresso

Champion International Roaster

Toasted Espresso

Takapuna, New Zealand

Toasted Espresso is a medium size coffee roaster, which has been operating in the New Zealand market since 2002. Its core focus to put the customer first, has seen it win numerous accolades including last year's AICA Champion International Roasters. In addition they have been awarded medals at the Huhtamaki New Zealand Coffee Awards and at the annual New Zealand Coffee Festival – including Supreme Winner in 2007.

During the roasting process, parameters such as time, air flow and temperature are controlled to produce consistent boutique coffee blends, single origins to City and Full City roast colour and different roast profiles for blends and single origins.

Toasted Espresso uses a 'solid' drum production roaster which produces conductive heat and smaller 'perforated hot air drum' roaster for single origins. Their slightly longer roast curve allows for a rich full flavour.

Website

www.toasted.co.nz



Champion Australian Roaster

Aroma Coffee

Marrickville, New South Wales, Australia

Aroma Coffee uses an antique Probat roaster, modern roasting methods and cutting edge sourcing philosophy. With more than 20 years in the industry its Head Coffee Buyer sources direct from farms globally with over 90 per cent of the coffee roasted in-house.

Aroma's purpose built cupping and training facility ensures consistent quality in all facets of the coffee experience. Aroma is proud its farming partners have the faith in the company to deliver the intended bean to cup experience.



**aroma[®]
coffee**
[Est. 1965]

Website

www.aromacoffee.com.au



Champion Milk Based Coffee



Carousel **Reverence Coffee Roasters,** **Victoria, Australia**

Reverence Coffee Roasters was created by sibling duo Annie and Andreas Martinu. Together, they work hard to provide customers with the best specialty coffee to create the ultimate cafe experience. Reverence's roast style highlights individual bean characteristics to create a memorable and crowd pleasing cup of coffee.

Carousel is a seasonal blend that highlights bean provenance and offers a complex but balanced cup that works well with milk or as an espresso. It is a sweet and creamy, medium-bodied coffee, with juicy raspberry acidity, jammy tropical fruits, milk chocolate, hazelnut and marzipan.

Origin	El Salvador Cerro De Ataco, Ethiopia Aricha, Kenya Gondo
Flavour	Berries, tropical fruit, milk chocolate, marzipan
Body	Creamy, custard-like body
Acidity	Juicy raspberry acidity
Website	www.reverencecoffee.com.au



Champion Filter Coffee

No. 1 Ruby Street **Aroma Coffee Roastery Pty Ltd,** **New South Wales, Australia**

Aroma Coffee offer a selection of Freshly Roasted 'Estate' Coffee blends to suit all tastes. The coffee is roasted on a daily basis to guarantee quality and freshness. To produce the individual flavours that their coffees are known for they source beans come from many different origins, including Ethiopia, India, Brazil, Colombia and El Salvador. Many of these beans are personally selected by their head roaster, direct from farms and estates.

Ruby Street is a modern take on a very traditional recipe. The coffee is deep and full bodied on the palate with a silky and voluptuous mouth feel. One experiences hazelnut, berries, chocolate and malt flavours with a bright, balanced and clean acidity. It is a very clean, sweet, balanced yet versatile blend.



Origin	Pulp natural Brazil, Natural Yirgacheffe, Kenya AB and Sumatra
Flavour	Hazelnut, berries, chocolate, malt
Body	Full bodies, silky, voluptuous, deep
Acidity	Lifted, bright, balanced, clean
Tone	Medium roast, dry, even, consistent
Website	www.aromacoffee.com.au



2014 Champion Filter Coffee Trophy Finalist

Filter This! by Ristretto
Ristretto Coffee Roasters (Black Fire PL),
Western Australia, Australia



Origin	Bouquete, Panama
Flavour	Fresh cut oranges, Jasmine, complex citrus, black tea
Body	Round, medium weight
Acidity	Orange, lemon, lime
Tone	A sweet vibrant cup, harmonious balance of characteristics, full of flavour

3 Africans
The Maling Room,
Victoria, Australia



Origin	Kenya AB Gachatha, Kenya PB Karinga, Ethiopia Nekisse N2
Flavour	Florals, blackcurrant, lychee, strawberry, citrus
Body	Deep, creamy, long sweet finish
Acidity	Crisp, clean, well rounded acidity
Tone	Complex yet balanced



Champion Espresso

Four Elements

Danes Gourmet Coffee, New South Wales, Australia

Danes Gourmet Coffee is committed to buying, roasting, retailing and wholesaling specialty coffees. They believe that building strong relationships with their coffee suppliers helps to deliver a superior drinking experience for the consumer.

Danes 'Four Elements' blend has a floral rose like aroma with hints of peppermint. The flavour has a tropical dried fruit sweetness with blackberry and cherry tones, elegantly balanced with hints of spice. In addition, its syrupy, velvety full body and clean characteristics delivers a smooth finish. Origins include Ethiopia Yirgacheffe Chelba, PNG Lamari, Brazil Ipanema Dulce and Indonesia Gayo. Varietals include Heirloom, Mundo Novo; Acaia, Catuai Icatu, Typica.



Origin	Ethiopian Chelba, PNG Lamari, Indonesian Gayo and Brazil Ipanema Dulce
Flavour	Dried fruit, spice, light lime citrus
Body	Round, rich, velvety, full body
Acidity	Dried fruit like acidity
Tone	Teak, Golden Oak
Website	www.danes.com.au



2014 Champion Espresso Trophy Finalist

**No. 1 Ruby Street
Aroma Coffee Roastery Pty Ltd,
New South Wales, Australia**

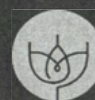


Origin	Pulp natural Brazil, Natural Yirgacheffe, Kenya AB and Sumatra
Flavour	Hazelnut, berries, chocolate and malt
Body	Full bodied, silky, voluptuous, deep
Acidity	Lifted, bright, balanced, clean
Tone	Medium roast, dry, even and consistent

**Track 3
Clark St Roasters,
Victoria, Australia**



Origin	Ethiopia Guji Nefas, Honduras San Rafael, Costa Rica Espresso Perfecto B, Brazil Bobolink 189
Flavour	Raspberry, almond, citrus, cocoa
Body	Syrupy body
Acidity	Sparkling stonefruit acidity
Tone	Orange blossom aromas



2014 Champion Espresso Trophy Finalist

Drummer Boy Coffee Cartel, Victoria, Australia

Origin	Ethiopia and Sumatra
Flavour	Sweet chocolate, vanilla, brown sugar, blueberry, blackcurrant
Body	Medium, round
Acidity	Balanced



Seasonal Speciality Blend Coffex Coffee, Victoria, Australia

Origins	Colombia Bruselas, Bolivia Marcelino Katari, Ethiopian Yirgacheffe Gelena Abaya
Flavour	Honeycomb, biscuit, berry
Body	Smooth, silky
Acidity	Ripe Berry
Tone	Fruity and sweet with lingering aftertaste



Dr Jekyll Project Espresso Syndicate, Victoria, Australia

Origin	Brazil Bobolink 189, Ethiopia Guji Berta, Costa Rica Espresso Perfecto B
Flavour	Tropical fruit, orange blossom, caramel, almonds
Body	Medium body with silky mouth feel
Acidity	Stonefruit acidity
Tone	Fruity aromas





2014 Champion Espresso Trophy Finalist



Bella Italia Tuscany
Pine Tea & Coffee Pty Ltd,
New South Wales, Australia

Origin	Brazil, Guatemala, Ethiopia, Indonesia, India
Flavour	Sweet, dark chocolate, berry fruit
Body	Thick intense rounded sticky syrup
Acidity	Balanced sweet orange pink grapefruit
Tone	Deep golden bronze liquid gold



Rush Espresso
Rush Coffee Ltd,
Wellsford, New Zealand

Origin	100% Arabica from five origins
Flavour	Fruit, berry with pronounced cocoa
Body	Bright toffee body
Acidity	Medium fruity acidity
Tone	Dark cocoa tones

2014 Gold Medal Winners



Coffee	Roaster	Brew	Type
3 Africans	The Maling Room		B
Bella Italia Tuscany	Pine Tea & Coffee		B
Carousel	Reverence Coffee Roasters		B
Dr Jekyll Project	Espresso Syndicate		B
Drummer Boy	Coffee Cartel		B
Filter This! by Ristretto	Ristretto Coffee Roasters (Black Fire PL)		SO
Four Elements	Danes Gourmet Coffee		B
No. 1 Ruby Street	Aroma Coffee Roastery		B
No. 1 Ruby Street	Aroma Coffee Roastery		B
Rush Espresso	Rush Coffee		B
Seasonal Speciality Blend	Coffex Coffee		B
Track 3	Clark St Roasters		B


















2014 Silver Medal Winners



Coffee	Roaster	Brew	Type
1645 Reserve	Euro Food & Beverage		B
Aroma Cafe	Nine Bars		B
Bahati Premium Blend	Bahati Coffee		B
Bambaleros	Bambaleros		B
Bellissimo JAM Fairtrade Organic	Bellissimo Coffee		B
Black Mamba	The Maling Room		B
Canterbury	MFC Roasters		B
City Blend	Karmee Coffee		B
Colombian Crema	Serena Coffee		SO
Danes Ninety Plus Kemgin	Danes Gourmet Coffee		SO
Destinations Ethiopia	Aroma Coffee Roastery		SO
Edelweiss	Wolff Coffee Roasters		B
Edelweiss	Wolff Coffee Roasters		B
Encore	Silva Coffee		B
ESC Espresso Blend	Return Coffee Roastery		B
Espresso 1 Blend	Roma Coffee Roasters		B
Ethiopia Yirgacheffe	Essence of Coffee		SO

2014 Silver Medal Winners



Coffee	Roaster	Brew	Type
Ethiopian Dhadhato	Coffee Cartel		SO
Finca El Espejo (Colombia)	Microroast		SO
Frankie's Beans	Frankie's Beans		B
Inferno	Arrosto Coffee		B
Manantiales del Frontino Geisha	Single Origin Wholesale		SO
Metro	Chiasso Coffee (Queensland)		B
Micrology	Micrology Coffee Roasters		SO
Nashi blend	Nashi		B
Paradox	Single Origin Wholesale		B
Picasso	Numero Uno Coffee Roasters		B
Plantation	The Wood Roaster		B
Push Bike Blend	Little Rebel Coffee		B
RCB	Ristretto Coffee Roasters		B
RCB	Ristretto Coffee Roasters		B
Red Berry Espresso Blend	Red Berry Espresso		B
Ritual by Roastcraft	Kindred Coffee Roasters		B
Spro	Carlini Coffee Company		B


















2014 Silver Medal Winners



Coffee	Roaster	Brew	Type
Take the Plunge	The Coffee Roaster (QLD)		B
TCR33	The Coffee Roaster		B
The Black Sheep	Little Rebel Coffee		B
toast'd Blend	Toasted Espresso		B
Ultimate	Coffee Hit Enterprises		B
Volere Espresso V2	Volere Espresso		B
Weiss	Wolff Coffee Roasters		B
Wild Ryes Roasting Co Seasonal Espresso Blend	Wild Ryes Baking Co		SO
Yirkim	The Coffee Roaster (QLD)		B


















2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
1645 Moka	Euro Food & Beverage		B
AA7 Blend	Toasted Espresso		B
Alegria Blend	Delano Coffee		B
Ali Reserve	Di Bella Coffee		B
Altura Supreme	Altura Coffee Company		B
Aroma organic	Aroma Coffee Roastery		B
Aroma Organic	Aroma Coffee Roastery		B
B Side	Ducale Coffee		B
Bahati Espresso Blend	Bahati Coffee		B
Bar Central	Karmee Coffee		B
Barbershop Blend	Micrology Coffee Roasters		B
bean ground & drunk	The Bean Alliance		B
Bella Italia Caribbean Gold	Pine Tea & Coffee		B
Bella Italia Dark Energy	Pine Tea & Coffee		B
Bellissimo Emporio	Bellissimo Coffee		B
Best Of Africa	Mikro Coffee Roasters		B
Black Drum Roasters blend 3/4	Black Drum Roasters trading as PVSR		B

































2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
Blend #2	Leaf Bean Machine		B
Blend #3	Sexie Coffie		B
Blue Lady	Little Italy Coffee Roasters		B
Bond Street Summer	Veneziano Coffee Roaster		B
Bond Street Summer	Veneziano Coffee Roaster		B
Botanica	Belaroma Coffee Roasting Company		B
Cafe Blend 100% Arabica	Bun Coffee		B
Cafe2U Espresso Blend	CAFE2U International		B
Caffe Di Stefano Dolce	Primo Products		B
Carousel	Reverence Coffee Roasters		B
CC Espresso	The Coffee Roaster (QLD)		B
Central American Supreme	Cre8ive Coffee		B
Cibo Cucina	SPQR Holdings		B
Colombia La Esperanza	Reverence Coffee Roasters		SO
Convent Blend	Convent Bakery		B
Cornerkids Blend	Micrology Coffee Roasters		B
Creमारoma	Aroma Coffee Roastery		B

2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
DC	Toasted Espresso		
Ditch The Roses	Single Origin Wholesale		
Dr Jekyll Project	Espresso Syndicate		
Drummer boy	Coffee Cartel		
El Salvador Los Planes	Pound Coffee Roastery		
ESC Espresso Blend	Return Coffee Roastery		
Espresso Blend	FiORi Coffee		
Ethiopia Hachira	Clark St Roasters		
Ethiopian Twins	Coffee Cartel		
Felice	Aroma Coffee Roastery		
Fix Coffee Three Origins Fairtrade Organic	Grinders Coffee		
Fratelli Blend	Elixir Coffee		
Fratelli Blend	Elixir Coffee		
Georgio Natural Blend of Fairtrade & Organic Beans	Serena Coffee		
Giancarlo Coffee 100% Arabica	Grinders Coffee		
Giancarlo Coffee Originale	Grinders Coffee		

2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
Grinders Coffee Master Roasters Brazil Style Espresso Blend	Grinders Coffee		B
Grinders Finca Candelaria	Grinders Coffee		SO
Grinders Wahana Indonesia	Grinders Coffee		SO
Growers Espresso Seasonal Blend	Eureka Coffee		B
Hummingbird	Wolff Coffee Roasters		B
Huye Mountain Syphon Roast	Single Origin Wholesale		SO
Ideal Bold	Ideal Coffee		B
Java Joes	Karajoz Coffee Company		B
Jungle Fever	Emjays Coffee		B
Karmee Classic	Karmee Coffee		B
Kenya 'Gukuyuini Peaberry'	The Beansmith		SO
Kenya Single Origin	Coffex Coffee		SO
Kreem Blend	Business		B
Kreem Espresso Blend	Business		B
Latest Addiction	Karmee Coffee		B
Lazio Kenya Classic	Primo Products for ALDI Stores		SO
Lazio Seasonal Espresso	Primo Products for ALDI Stores		B

2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
Lift Off	Cremastar Coffee		B
MAD BARISTA & MAFIOSO	Mad Roasters		B
MAD BARISTA & NON PER I DOBOLI	Mad Roasters		B
Mayfield	Emjays Coffee		B
Micrology	Micrology Coffee Roasters		SO
Micrology BSB	Micrology Coffee Roasters		B
Mikro Blend	Mikro Coffee Roasters		B
Mocha Arabica	Karmee Coffee		B
Modena	Di Bella Coffee		B
Monte	The Bean Alliance		B
Morning Fix	Gravity Coffee		B
Narciso Blend	Elixir Coffee		B
Neli Signature Blend	Neli Coffee		B
No.1 Ruby Street	Aroma Coffee Roastery		B
One	Dope		B
Organic Blend (cafe blend)	Yarra Coffee & Co		B
Panama Boquete	Campos Coffee		SO



























2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
Panama Boutque Santa Teresa	Cosmorex Coffee		SO
Paradox	Single Origin Wholesale		B
Perky Jo	Coffeehead		B
Plunge by Roastcraft	Kindred Coffee Roasters		B
Progress St. Espresso Blend	Commonfolk Coffee Company		B
Reservoir	Single Origin Wholesale		B
Reservoir	Single Origin Wholesale		B
Romanza Coffee Originale	Grinders Coffee		B
Sacred Grounds Spirit Blend	Voodoo Coffee Company		B
Schwarz	Wolff Coffee Roasters		B
Seasonal Blend	Clark St Roasters		B
Seasonal Blend No 4	MFC Roasters		B
Seasonal Blend No 5	MFC Roasters		B
Seasonal Speciality Blend	Coffex Coffee		B
Shepard Blend	Serena Coffee		B
South and Central	The Odyssey Project		B
Sumatra Wahana Estate Natural	Black Velvet Coffee Roasters		SO

2014 Bronze Medal Winners



Coffee	Roaster	Brew	Type
Sumatran Onan Gangjang Lington	Coffee Cartel		
Superbar	Coffex Coffee		
Syndicate Blend	Espresso Syndicate		
Syndicate Blend	Espresso Syndicate		
Synergy	Villino Specialty Coffee		
The Mousse & Blend	Di Bartoli Coffee Centre		
Tiger Bean	Tasmania Gourmet Coffee Wholesalers		
Uganda Mt Elgon Grade A	Barossa Coffee Roasters		
Union	Vivace Coffee Roasters		
Velocity	Karmee Coffee		
Vine Seasonal Blend	The Vine Coffee Roasters		
Voodoo Espresso Heart Blend	Voodoo Coffee Company		
Woolamai	Chosen Bean		

**The Royal Agricultural
Society of Victoria**



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