

Lavender Link

Quarterly newsletter for Association members

Issue 65

Spring 2016

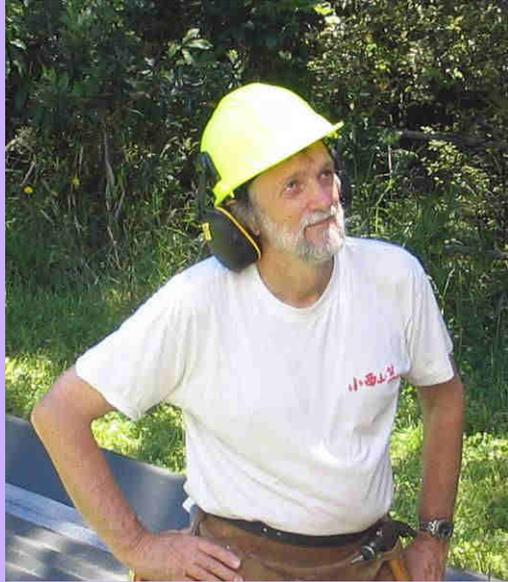
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Chairman's Chatter



TO RESEARCH, DEVELOP
AND PROMOTE LAVENDER
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ASSOCIATED PRODUCTS
OF THE HIGHEST QUALITY

Report From the Chair

This year our AGM was held in Ashburton at the Tinwald Primary school. It was well attended by our South island members.

The following members were elected to the Executive.

Chairperson:	Peter Jemmett
Vice Chair:	Vacant
Secretary:	Charlotte Brown
Membership Secretary:	Margaret Jemmett
Treasurer:	Mrya McLelland
Link Editor: Co-Opted position -	Helen Mason
Library:	Pauline Livesey
Webmaster:	Peter Jemmett
Executive Members:	Blake Foster, Russell Rofe, Mike Alspach Plus 2 positions vacant

This year I will be putting forward the following program and tasks.

Publicity, Health & Safety, Compliance, Market Research, National Regional Coordinator and Oil Awards liaison.

We will also be looking at updating our accounting systems. Plenty of interesting work a head for your Executive.

If you have any requests for the Executive or direction you think we should follow please do contact me.

I am always available by phone (09) 444-2962 or email chairperson@lavender.org.nz

Subscriptions.

The AGM voted to keep the current subscriptions the same as last year.

These are now due and you should all have received an email with the renewal form attached.

Many thanks for those that have already paid. Your membership is very much valued and prompt payment will be much appreciated. Your subscription gives the resource needed to run the association which includes the Oil awards program, Education, Research, Your advocacy, Health & Safety, Our Library resources and promoting your farms through our website and other publications.

The following Remits were passed.

1. That the voting membership category be amended to include the word "International. This will make provision for any person based overseas and meets the membership requirements to join our association.
2. That a Reciprocal Membership category be added to Rule 4 and an amendment to rule 8 covering Reciprocal Membership subscriptions. This creates a reciprocal membership category and sets out the conditions for the association.
3. That the wording of membership Rule #5 be changed to remove the numeric "Year".
This change clarifies that only current members preceding the AGM have voting rights.

Following the AGM we had the local PM Jo Goodhew present the Oil Awards. This year 36 awards were handed out with Susi White of Lavender Creek Farm receiving the Dennis Matthews Memorial Trophy for best *Lavandula Angustifolia* (Violet Intrigue 2016) and the Eoin Johnson Memorial Trophy for best *Lavandula x Intermedia* (Super 2016). Trevor & Leonie Rouse received the Ken Wilson Memorial Trophy for best Grosso (Grosso 2016). Also of note, Blake Foster received 5 awards. My congratulations to all of the award recipients.

The afternoon program was open to the public and Russell Rofe held two very well attended seminars covering the growing of Lavender and finding markets.

The display of Lavender products from many of our south island farms was impressive and to a very high standard. Here are a few pictures.



Website:

I trust you all have now updated your profiles and selected the categories you want to show in your lavender trail business card. I have had very good feedback that this has been a very effective way for members to advertise their services. You can further enhance this by updating your lavender trail profile page and picture. To do this email me the changes you want and I can put them up. If you need any assistance please phone or email. Traditional mail works too.

Finally I wish you all well for the coming season.
Please do feel free to contact me at any time.

Cheers
Peter Jemmett

From the Editor

Hi everyone

Like the rest of new Zealand I awoke this morning to the news there had been another earthquake.

Although I am not affected my thoughts turned to those members in the South Island who now have their lives and livelihoods disrupted. It seems it will take some time before things return to normal. I wish them well for the coming weeks.

Here is a brief taste of what is to follow.

On the front of the Link there is a photo of Blake Fosters' stunning farm.

He continues to be an inspiration and the article supplied from the Otago Daily Times outlines how much dedication and hard work is needed to create and maintain this amazing vision.

On the subject of hard work we have an interesting piece from one of the oil judges about the process and what goes on behind the scenes.

The following article from Noel Porter on the quality and number of entries in this year awards highlights the growing quality of our oil and the increasing number of skilled producers.

I have also included a flyer from the US Lavender Growers Association, for anyone interested in their programme.

Charlotte Brown has written a lovely article on her travels to the home of lavender-France.

For those who have not yet looked at the oil awards on the website, the results are included at the back.

Congratulations to all the winners!

Helen

To advertise in

The Lavender Link

Rates for NZLGA Members:

Full page - \$44.00
Half page - \$27.00
1/4 page - \$17.50
1/8 page - \$ 13.00

Rates for Non-Members:

Full page - \$88.00
Half page - \$54.00
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1/8 page - \$26.00

You will be invoiced once your ad appears. Please make sure you include your contact details, and email the ad to:

Helen Mason
helen_am@61@hotmail.com

As the content of The Lavender Link is subscribed, comments made and advice given may not necessarily represent or reflect the policy or opinion of the New Zealand Lavender Growers Association.



An Avalanche of Golds and Silvers

Forget Rio – Balcairn is where all the golds and silvers are being won. No Zika virus in the air here – just the aromas of the best lavender oils around.

In a cosy little country hall in the depths of the North Canterbury countryside, the New Zealand lavender team has been in full international competition mode. The NZ Lavender Growers Association team of 6 judges and their 6 organisers came together from all over NZ to oversee the competition between 18 local and 7 international entrants. Over the weekend, some 62 local and 16 international oil entries were put through their paces in a judging process just like the best wine competitions. Double-blinding means that none of the samples are identified until they are each judged entirely independently by all judges and the results finalised. Only then are the gold and silver awards linked to individual oil producers.

This year has been the best ever in the 12 years we have been operating the competition for a number of reasons. The most obvious achievement is the number of oils reaching award levels or aromatic quality. Out of 78 samples, there were 3 gold and 33 silver awards – not far off half of the oils. This is a major improvement over our previous best last year – 4 gold, 17 silver from 93 samples. The deserving winners received their awards at the NZLGA conference in September. The bragging rights are significant and highly valued.

The NZLGA is really pleased that the general aromatic quality of the oils has improved so markedly, with far fewer serious aromatic faults in the oils. This has been the fundamental purpose and target in setting up the competition process – to provide growers with an educated consensus opinion of the aromatic quality of their oils so that they learn to recognise the virtues and faults of their oils. This year, it is obvious that most growers have used this feedback productively to eliminate a large proportion of significant oil faults. This means that the quality of the oils being offered to the public by the entrants will be noticeably better – another objective of the NZLGA. Anybody wanting to find the better lavender oils for sale in NZ should look in the NZLGA website for the latest list of award winners.

The NZLGA is also pleased with the increase in entries from overseas oil producers – 16 oil samples from 7 producers in 3 countries who obviously recognise the value of the feedback and the rigor of the judging process.

One of the oil categories is for blended oils, aimed at encouraging producers to closely evaluate their own oils and to explore a wider range of aromatic profiles. There were some very nice oils which were probably blended to improve shortcomings in some oil profiles and these succeeded very well. There was also some true innovation whereby some novel, radically different and very attractive oils were produced.

This year's competitions have provided some real benefits to the buying public and the oil producers. As a result, the NZLGA is encouraged to continue the improvement in oil quality and producer participation.

Noel Porter



United States Lavender Conference



January 26-28, 2017
Mesa, Arizona
www.uslavender.org/uslc

More learning opportunities than ever before at USLC 2017!

If you are excited for the opportunity to learn more about your industry, you are going to love the line-up for this year's United States Lavender Conference! In January 2017, we will be offering more learning options than ever before.

In the past we have offered two suggested tracks to follow to help people choose their direction when attending sessions. We have added an additional track this year, for a total of three separate learning tracks. The three tracks are ([learn more here](#)):

I want to start a lavender farm

Sessions in this track are recommended for those who are new to the lavender industry and want to start a successful lavender farm.

I have a lavender farm

If you have already started your farm and are ready to continue growing your business, want to make changes, or have future plans, this track is for you.

I use lavender

Whether you own a farm or are an artisan in your trade, lavender is a popular ingredient in many professions and products. This conference has been "Infused" with a culinary flair.

Each track offers six sessions, which makes a total of eighteen possible topics for you to choose from to learn more about your industry. You are bound to leave with a full education and a renewed excitement to use the tools you will learn at USLC 2017!



Experiencing the Lavender Oil Judging Process – From the Judging Side

It has taken a while for me to find a comfort zone with judging lavender oil. I initially thought I needed to understand the plant chemistry; remember the scientific names for the notes I was smelling; and be able to attribute any 'off' notes I detected to the terroir, the weather, the harvesting, the distilling, the storage or any other variable that could impact on the aroma of the oil. I now feel comfortable in the realization that it doesn't matter if I do not have that technical knowledge as there are other senior judges who have that ability to name the different notes and to attribute possible and probable causes for any off notes detected. My comfort zone improved greatly once I accepted that all I had to do was develop my confidence in my own capabilities, and to learn from the senior judges about whether an oil is a good example of its variety and to benchmark the oil samples to the standard of what it should smell like.

My judgement of whether an oil smells good; seems balanced; has clear notes; and the right intensity, has developed from the experience of being able to compare the oils, back to back, during the oil judging process. This has provided the best learning experience for me to differentiate and benchmark each sample to the expected standard. However, each year, I am always very relieved that we have the time made available to refresh our noses with the expected standard for each variety of oil! I am also very appreciative of the supportive, constructive and helpful guidance that is provided by the senior judges.

The judges actually play a small part of the entire oil awards process. In fact all we do is swan in to Christchurch on the Friday, get looked after and waited on hand and foot, sniff the lavender then take off back home on the Sunday night. For us to be able to do that though, there is a huge amount of work undertaken behind the scenes by the small dedicated crew who put the process together. The entire weekend runs like clock work because of the preparations by this team. Such as notifying and sending the documentation and information to the lavender growers regarding entering the oil awards, confirming the judges participation, booking the venue, arranging the accommodation, catering for the weekend, preparing the oil samples and computerised systems in readiness for the judging, plus many other tasks that I am probably unaware of that happen in the background to make the weekend successful.

Since the oil judging has been held and organised by the team in Christchurch, the venue has been a community hall in a quiet country lane (except for the odd noisy train dashing past the windows), and provides quite a good layout for the requirements of keeping the judges separate from the 'back room' where all the oil samples are sorted into the different categories and computers are set up for entering the data from the judging. The catering team have a pivotal kitchen and dining area set up between the two areas and do a sterling job of keeping everyone fed and watered throughout the weekend.

Being an oil judge is a big responsibility. As a judge I appreciate that lavender growers are keen to have the best oil possible as a result of all their hard work and enthusiasm and I recognise they have entrusted their oil to the judging process for confirmation about how good their oil is perceived to be. Having judgement results that confirm your oil is really good would be inspiring and uplifting, but if the judgement result indicates the oil is not thought to be so good, that could feel devastating. I take that seriously and try to be constructive and positive in my comments about the oil.

The judges have no idea whose oil is being judged and the scrutineer oversees the exclusion of the judges from any information in the 'back room' as well as ensuring there is no collusion between the judges during each judging of an oil sample.



The judges are also judged throughout the process. The spreadsheets and reviews of the data will highlight any judge who is a constant 'outlier' in their judgement, and this can alert the organisers to take action to rectify the situation. It is comforting to know that over the last few years, the spreadsheet has been providing confirmation that each judge is a contributor in their own judgement and their differences do not skew the result, rather they reinforce the result.

From my experience, the judging teams have always been a collection of very different people with very different backgrounds and levels of judging experience, but drawn together by the love of lavender. Some oil judges may be born with the skill, but really, I think if you are a lover of lavender and are willing to accept instructions and mentoring on improving your 'nose' capabilities, then oil judges can be developed.

New judges are needed to maintain a pool of expertise and to ensure there is a dynamic judging team. I know the request has gone out to Association members before to consider putting themselves forward for the task, but it is also something that I would reiterate as being of great importance that we continue to have new blood (or noses) to add to the team. Time wise – one weekend out of the year for all the wealth of expertise gained in learning about lavender. What better way to enhance your credibility as a lavender oil producer? How good is that? Apart from that – it is a fun weekend away with a great team of people who are all intent on providing lavender growers with a professional forum to benchmark their lavender oil and provide recognition for the best oils. It is pretty incredible to be part of that team.

Margaret Chandler
Lesnie Lavender

Leafy Hollow

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Blake Foster has contemplated putting a warning sign on State Highway 80 that reads "caution, purple distraction ahead".

For visitors to the Mackenzie district can now stop and smell the lavender - all 99,000 or so plants of it.

Situated on the Mt Cook highway, New Zealand Alpine Lavender is the largest certified organic lavender farm in the southern hemisphere.

"One local customer commented he had not been to [Aoraki] Mt Cook for years and just about drove off the road when he saw all the purple colour in the paddock," Mr Foster said.

The enterprise was born from the combination of Allan Tibby's vision and Mr Foster's skill set. Mr Foster was inspired by his long-time friend's dream and believed his practical skills would form the perfect partnership.

The lavender was grown at an altitude of 600m, which they believed was the reason their oil was some of the purest and most potent in New Zealand.

Mr Foster grew up on a cropping farm in Saskatchewan, Canada, and was familiar with breaking in new land, picking up stones, driving tractors, and working in the fields.

The Mackenzie Basin had a similar climate to Saskatchewan although it was not as cold, he said.

Once the decision had been made to develop an organic lavender farm, Mr Foster spent six months in 2009 carrying out extensive research. He met lavender farmers in New Zealand and Tasmania and, in spring that year, planted a trial plot of 600 plants from three different lavender varieties.

The grassy, stony farmland had porous earth and, in some areas, had more rocks per square metre than soil.

With no blueprint to follow, he had to find the right machinery and contractors to break in the land and clear it of rocks and stones.

In 2013, Mr Foster travelled to Bulgaria, France and the United Kingdom and volunteered on farms to gain experience and understanding about what the plants required to thrive.

There were now more than 99,000 plants on 8.3ha, with a further 5ha planned. Before planting that area, they were waiting to see which variety was best adapted to the climate.

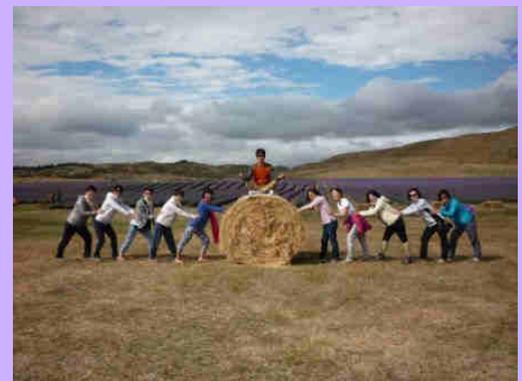
This might take a few more years of observation.

Weeds were a major challenge to any agricultural or horticultural business and lavender-growing was no different, Mr Foster said.

While most farmers dealt with weeds by using herbicides, the choice to be a certified organic farm - New Zealand Alpine Lavender is certified by BioGro - added to the obstacles.

But Mr Foster was passionate about being certified organic and relied on steam and tilling. "It's hard work but rewarding when you produce the high-quality oil," he said.

Climate was the other big challenge and late season frosts could be quite damaging. The business has invested in several different frost machines to help protect the newly forming buds from frost damage.



Article and photos courtesy of the Otago Daily Times

Purple haze – cont

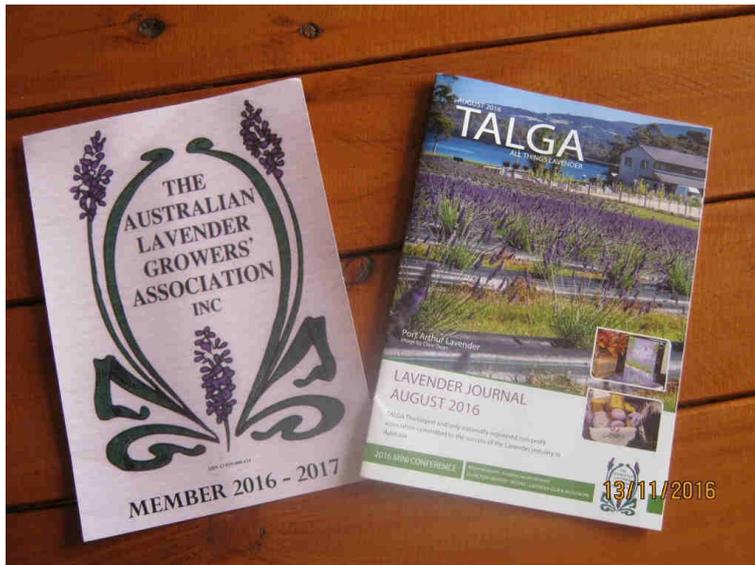
In 2012, the plants were not badly affected by frost but the second year was a different story, with large areas affected. The following year, a series of frosts affected two-thirds of the plants, stunting their growth or burning newly formed buds. The biggest blow came in January 2014, when 99,000 plants, with their flower heads, were wiped out. Mr Foster called in a frost consultant. At harvest time, the lavender flowers were cut by a harvester, placed in a still and steam distilled. A mixture of vaporised oil and steam left the still and entered a condenser where it became lavender water and lavender oil. The oil was lighter than the water and floated to the surface. The oil was then decanted into glass bottles and stored in a cool dark room. This was done on the farm to allow full control over the timing of the harvest and the quality of the oil produced, Mr Foster said. The amount of oil produced depended on the age of the plant, the variety, and climate and soil conditions. Between 3ml and 10ml of oil per plant per year could be expected, depending on those conditions. The oil was exported and sold locally. Harvesting was due to begin in several weeks and it would not be known until then how the latest season had fared, although it was the best season Mr Foster had experienced for some of the varieties. "The weather has been overall better than other years, although we did have some late season frosts, which has resulted in later flowering. "The rainfall was good and we got rain at the right times and the quality looks as though it will be good but we will only know for sure after harvesting and distilling the oil," he said. Last year, Mr Foster was awarded the New Zealand Lavender Growers Association's Eoin Johnson Memorial Cup for the best lavandin oil for 2015. Varieties grown include the award-winning Molten Silver, Pacific Blue, Avise Hill, Violet Intrigue, Grosso and Super. Lavender growers were scattered throughout New Zealand, with about 50 being members of the New Zealand Lavender Growers Association, Mr Foster said. The association held annual oil awards, an annual meeting, and a bi-yearly conference that offered members opportunities to learn and network with each other. He has been on the executive and was one of the oil judges for four years. He said New Zealand Alpine Lavender intended to develop the local tourism aspects of the farm and seek to expand exports of lavender oil and products. "People recognise New Zealand as a clean, green producer, so certified organic New Zealand products are sought-after overseas," he said. Last year, a table and umbrella were used as a stall near the entrance of the lavender paddock and, because of the enthusiastic response from visitors, it was decided to expand it this year. A wider entrance was created off SH80 capable of handling cars and buses, with a lay-by on the highway. There was a short drive to a remodelled shipping container-turned farm stall at the north end of the lavender paddock. The likes of lavender oil, handmade lavender soap, lotions, body butter and lip balm were sold there. Visitor numbers had been "steady and encouraging" and, with the approaching Chinese New Year holiday, they were expected to increase during that period. "As well as a lot of hard work, it has been a lot of fun and rewarding. People just love the lavender and farm stall and there is plenty of room to wander around and enjoy the surroundings," Mr Foster said. The farm shop is open seven days a week until the end of February.



This year's TALGA (The Australian Lavender Growers' Association) magazine is now in the Library, full of interesting articles and colour photos from all the regions "across the ditch".

Contact me (library@lavender.org.nz) if you would like to borrow it.

Pauline Livesey
Librarian



NZ SOAP AND SKINCARE

For those of you who have not already heard the news, on the 31st March 2016 the ownership of Industry Services Ltd, was transferred to NZ Soap and Skincare Ltd. For those of you who don't know NZ Soap and Skincare Limited. Greg has over 20 years experience working in the industry, firstly with an ingredients supplier, then as a hands on manufacturer. Dana has been involved in marketing, and more recently in manufacturing.

In addition to soap and skincare manufacturing, we can offer a wrapping and labelling service for your products.

We look forward to meeting you, and continuing seamlessly, Jim's work.

We will be involving Jim with our business, (he is only allowed part-time retirement!) from Day 1. His knowledge and expertise will be invaluable.

Please feel free to contact us.

Greg Cooke

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7 weeks Lavendering - (is that a word?) around the world

I was really excited. We were going to meet up with lavender growers and friends in Toulouse L'herm, go to the Luberon. Stay in Provence, go on a river boat cruise on the Rhone and Saone Rivers all the way through to Monaco and then stay on a canal boat in the UK. Over to Shropshire and home via Seattle Washington. Our holiday didn't disappoint – it exceeded our expectations and so did all our hosts and the Lavender was in perfect flower and simply stunning.

After a 3 day stop-over in Singapore to recover from my first ever long- haul flight, we got on a Boeing A380 and flew to Paris, and then on to Toulouse where we hired a car and travelled to a tiny village called Massarat, near Cahors in L'herm Which is in the Provence of Lot, Burgundy France.

Here we stayed a few days with an ex-pat Kiwi, Ian Dick and his wife Susi, they have lived 'the good life' for over 25years, restoring a derelict circa 1400's barn and taming a rampant blackberry patch which is now a stunning lavender farm. Susi lovingly hand-weeds and I am sure she probably knows each plant individually, she has a gentle spirit for all things growing and her tranquillity and artistic flair is evident everywhere, see more try googling Lavender L'herm.

It is here unfortunately we got introduced to a pretty but nuisance pest – 'the rosemary beetle' who hides in the lavender by day and comes out at night and bites off the flower heads, leaving a devastating sight to wake up to, Susi said the only way to get rid of them is to pick them off by hand, or shake them onto newspaper and squash them or drown them in a bucket, which she does diligently everyday. These beasties are spreading all over the UK and Europe – but we don't have them here – fingers crossed we never will – even the birds won't eat them!

Next we went on the river cruise, with 2 days in Paris and a quick trip to Monet's Garden before we hopped on a bus to meet up with the 'ship' Poetry 2. Part of this cruise was a bus tour to a lavandin farm somewhere above Avignon. I have a raw footage video we took of this trip, that I showed at the Lavender Seminars for those that attended. I hope to get it edited and up on the website shortly.

After our cruise ended at Monte Carlo we took a helicopter to Nice and hired a car and drove back to Provence where we met up with Leonie and Trevor Rouse and the 4 of us stayed in a 'gite' or cottage in a pretty village called Cucuron, just at the foothills of the Luberon Mountains. We were out sightseeing everyday at local markets, lavender, wine, crafts, food and fabrics , totally immersed in the culture and cooking for ourselves each evening and eating alfresco in the 27-30 deg C summer heat. It was idyllic . We met up with other lavender growers who freely shared information, we made new friends and the lavender was everywhere in flower. Angustifolia Lavender is found at altitude in this area, especially in the Vaucluse and Ventoux mountains, one farm was 70 hectares of lavender, all seed grown and selected to make 'Lavender Fine' oil, which is reported to be the best in the world, they don't appear to propagate from cuttings like we do, preferring to use seed selection instead, this can't be replicated as they are all different and it is what keeps 'French grown oil' fresh and unique I suspect. Google 'Chateau du Bois' for more info.

Sault is one place you must visit if you get a chance, the market day was in full swing when we were there, Lavender scent pervaded everything and one farm in particular was a must see for me.



At Avignon among the lavandin



Lavender l'herm



Our gite in the Luberon



7 weeks Lavendering—cont

Le Jardin de lavande – owned and operated by Catherine Liardet and her mother, she spent all afternoon with us at her traditional lavender and lavandin fields situated right beside the main road. She showed us how she used a sickle to harvest and said she remembered doing this for her Grand-parents at the age of 4yrs.

Her family is one of the main original growers and distillers dating back over 100yrs. Originally harvesting the 'wild lavender' from the surrounding hills and now growing it still using the old methods. She farms bio-ethically using organic methods and is sensitive to the entire environment. Leaving the bees to work the flowers by day and waiting to harvest until they have gone to their hives again early evening, of course its cooler then, too. She hand weeds and puts her small flock of sheep in overnight to eat what is left of the weeds, they don't eat the lavender unless they run out of weeds, I have heard of goats being used this way too, but only for a few hours at a time.

When harvesting by hand for distilling each bunch is cleared of weeds by pulling them out from the bunch and the bunches are tied and put in her still the traditional way. The still can be 'fired' on the spent bunches if need be, but mostly they are diesel fired nowadays.

Catherine has given us a book that she has written herself 'in french' that I will read and donate to the library, its worth it just for the pictures and some of the traditional varieties that we don't have and probably can't import here. Catherine also speaks to groups all around the world, about her particular way of growing things, and has offered her services to the NZLGA as a speaker at our next conference if at all possible.

We also saw lavender in Shropshire, but that's another story for next time.

Cheers from a refreshed and re-vitalised couple of old lavender growers.

Keith and Charlotte Brown.



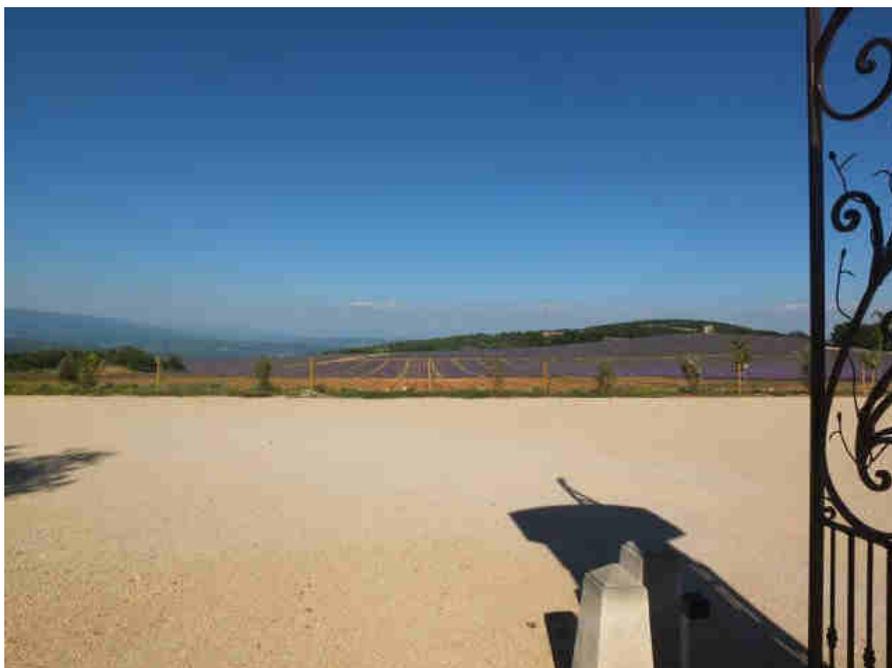
Bouquets of lavandin



Rosemary beetle



Catherine Liardet



Chateau du Bois



Chinese film crew with the Browns harvester

Jo Ewing Botanical Greeting Cards



L. angustifolia 'Avice Hill'



L. angustifolia 'Pacific Blue'



L. angustifolia 'Violet Intrigue'



Lavandular x intermedia 'Grosso'



Lavandular x intermedia 'Super'

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PACIFIC BLUE PLANTS FOR SALE

We have 150 Pacific Blue plants for sale, about 2yrs old, in 3.5L pots ex Manakau Nurseries. They're in our backyard nursery in Grey Lynn, and were to go in the ground this winter, but we have had to put our planting off. Would make good replacement plants, or to start off a few new rows.

Offers around \$7 pp. Call Tony 021663412 or email-
helen_am61@hotmail.com



Oil Awards Winners 2016

Oil Competition Trophies 2016

Dennis Matthews Memorial Trophy Best Lavandula Angustifolia
Lavender Creek Farm (Susi White) Violet Intrigue 2016

Eoin Johnson Memorial Trophy Best Lavandula x Intermedia
Lavender Creek Farm (Susi White) Super 2016

Ken Wilson Memorial Trophy Best Grosso
Penmar Lavender (Trevor & Leonie Rouse) Grosso 2016

Oil Competition Certificates 2016

Angustifolia Awards

Lavender Creek Farm (Susi White) Violet Intrigue 2016 Gold

Pacific Blue 2015 Silver

Pacific Blue 2016 Silver

Avic Hill 2016 Silver

Herbal Visionz (Charlotte Brown) Pacific Blue 2015 Silver

Lavender Boutique (Jenny Holmes) Pacific Blue 2015 Silver

Purple Haze Lavender (Sally Engi) Pacific Blue 2016 Silver

Limestone Valley Estate (Rob Martin) Avic Hill 2014 Silver

NZ Alpine Lavender (Blake Foster) Avic Hill 2015 Silver

Lavande de Lherm (Ian & Suzie Dick) (France) Avic Hill 2015 Silver

Maillette 2015 Silver

Hidcote 2015 Silver

Meshaz Natural Perfumes (Mesha Munyan) (USA) Melissa Lilac 2015 Silver

Echer's Acres (Dennis & Lauri Echer) (USA) Maillette 2014 Silver

Lavandula x Intermedia Awards

Lavender Creek Farm (Susi White) Super 2016 Gold

Grosso 2016 Silver

Penmar Lavender (Trevor & Leonie Rouse) Grosso 2016 Gold

Purple Haze Lavender (Sally Engi) Grosso 2016 Silver

Grosso 2015 Silver

Super 2016 Silver

Lavender Boutique (Jenny Holmes) Grosso 2015 Silver

Lavender Abbey (Jan & Stuart Abernethy) Grosso 2016 Silver

NZ Alpine Lavender (Blake Foster) Super 2015 Silver

Molten Silver 2015 Silver

Green Acres U-Pick (Bob & Elaine Korver) (USA) Super 2014 Silver

Super 2015 Silver

Impress Purple 2015 Silver

Carol Howes Super 2016 Silver

Lavendyl Farm Kaikoura (Myra McClland) Super 2016 Silver

Lavande de Lherm (Ian & Suzie Dick) (France) Abrialis 2015 Silver

Simpatico (Cate Bacon) Impress Purple 2016 Silver

Blends Awards

Simpatico (Cate Bacon) (Impress Purple + Grosso) Blend 2016 Silver

(Violet Intrigue + Avic Hill) Blend 2016 Silver

Two Bears Farm (David Algeo & Alfreda Beartrack Algeo) Blend 2015 Silver

(Maillette & Hidcote Pink)

NZ Alpine Lavender (Blake Foster) (Violet Intrigue + Pacific Blue) Blend 2014 Silver

(Molten Silver + Grosso) Blend 2015 Silver

