

THE MORGENSTER MINUTE

"We are all mortal until the first kiss and the second glass of wine"
- Eduardo Galeano

DEAR FRIENDS

It makes me very happy to be sharing our news at Morgenster with you again. I thank Judi Dyer, our managing director, for the new look of the newsletter and website and for updating our mailing list. If you prefer not to receive The Morgenster Minute in future, please click on the [unsubscribe](#) button. There is also an [update](#) button to revise your contact details.

***My most exciting news** is that in the 2014 Flos Olei competition to assess the world's best olive oils, Morgenster Extra Virgin Olive Oil was awarded 98%, the highest score ever bestowed. It is one of only 11 oils internationally to reach that score. Morgenster is the only South African extra virgin olive oil in the company of two oils from Spain, seven from Italy and one from Chile. I accepted the award on 1 December in Rome and you can imagine how proud I am to bring that recognition home to Somerset West.*

Judi wants to celebrate our hard work so she has started what she calls a '1:11:98' campaign to draw attention to the award for our olive oil and to give some of it away. You will hear more from her in the New Year.

*Till then, Buon Natale e felice anno nuovo!
Giulio.*

Giulio Bekard



THE MOST ITALIAN COLLECTION TO DATE

When Henry, our winemaker, first poured his three latest wines from our Italian Collection for me, I said 'This looks like an Italian Nebbiolo', just based on the colour. From then on I grew even more happy! He says that the 2011 harvest helped the grapes to be what they are naturally so he could produce the styles he wanted.

Nabucco 2011 is made from Nebbiolo vines I imported from the hills around my home in Piedmont. It is lighter, less extracted than the 2010 vintage and immediately I picked up those uniquely delicious Nebbiolo flavours.



Tosca 2011 is made in the Super Tuscan style from 60% Sangiovese and 20% each of Merlot and Cabernet Sauvignon. To me it is a masculine blend but our sales people tell me that the ladies also love the warm and spicy taste.

Caruso 2013 is our new summer treasure. This vintage is bright pomegranate red and our most complex Sangiovese rosé to date, with a lot more sweet fruit even though a little drier than earlier vintages. Available from selected wine merchants or the farm. Salute!



MEET DON CARLO



If you like an intensely flavoured extra virgin olive oil, here is our latest single variety oil, Don Carlo, extracted from our new patented olive cultivar of the same name.

Don Carlo was harvested and extracted for the first time in 2013 at Morgenster. The oil has a very different flavour of vibrant green tomato and tomato leaf. It is good to add to bold flavoured dishes or ingredients you would normally add pepper to, because it is also peppery and slightly bitter. In Italy, one of the dishes we pour an intense olive oil into is thick bean soup. You will find Don Carlo olive oil at selected Woolworths stores and the farm!



CAVATELLI PASTA

Try this delicious award-winning recipe by Giorgio Nava >>

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