

# THE MORGENSTER MINUTE

"Choose old wine and new oil"

## DEAR FRIENDS

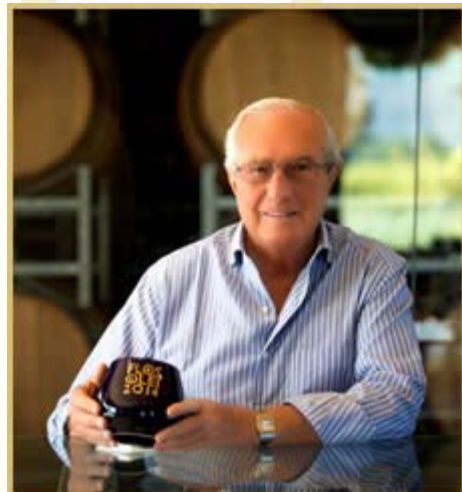
When we started consulting experts and local authorities to implement our hospitality phase we discovered two things. The whole farm is regarded as a historical site, not just the buildings with historical plaques on them. We also found that the building to be used for the new restaurant was in the middle of the 100 year flood plain! As if to underline this we found ourselves with wet feet as far as the manor house when Somerset West had its recent floods. Again we consulted experts and are now implementing five tiers of flood alleviation. This has pushed out our timing for opening our new hospitality project as we cannot recommence those projects until the environmental perspective is right. We will keep you informed.

Anri and her team in the Tasting Room are posting a recipe a week onto Morgenster's Facebook page on what they call Morgenster Mondays. The first recipe is numbered 1/98 and they will stop at 98. This is in celebration of the 2014 Flos Olei score obtained by Morgenster Extra Virgin Olive Oil.

The week between Christmas and New Year was the busiest for our tasting room. It was great fun but now that it is quieter visitors are enjoying our beautiful property in a more leisurely fashion. Till next month,

Ciao!  
Giulio.

*Giulio Berkaud*



The 2014 Flos Olei trophy awarded to Morgenster and only 10 other farms in the world which achieved 98% for their extra virgin olive oil is now in pride of place in our tasting room.



## TWO DIFFERENT OLIVE OIL TASTINGS

We have introduced two tiers of extra virgin olive oil tastings in the tasting room. The first covers Morgenster award winning blend, Monte Marcello late harvest single cultivar, Don Carlo intense single cultivar and Morgenster balsamic vinegar (now available in a 500 ml as well as a 250 ml bottle). The second tasting presents Morgenster award winning blend, lemon infused olive oil, white truffle extract olive oil and balsamic vinegar.

## BOTTLING 2012 AND HARVESTING 2014

We have been racking the 2012 vintage out of barrel in preparation for bottling Morgenster and Lourens River Valley Bordeaux blends, as well as Tosca and Nabucco from our Italian Collection. NU Merlot and Cabernet Sauvignon 2013 are also ready for bottling in the next couple of weeks. Barrels have been cleaned and stacked ready for filling with the 2014 harvest. The vineyards look fantastic with bunches of beautiful grapes and we anticipate 2014 being a good year.



## UPDATE AND WIN!

Click through to your contact details using the link at the bottom of this newsletter, update them and you will be automatically entered into a draw to win this Morgenster summer hamper.



## SPAGHETTI WITH LEMON AND PARMIGIANO SAUCE

Here's a tasty sauce to toss into summer spaghetti from Stefano Strafella, Executive Chef of Mount Grace Country House >>



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