

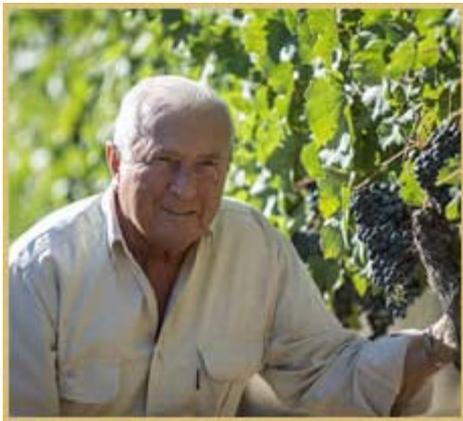
THE MORGENSTER MINUTE

"Men are like wine – some turn to vinegar, but the best improve with age."

– Pope John XXIII

DEAR FRIENDS

20 years ago, I had a dream to make Bordeaux wines that would age well, as I was used to drinking and as it was normal to do in Europe and sophisticated wine markets. In my life, I have been very lucky to have had the opportunity to always eat great food, wonderful olive oil and to drink some of the greatest wines made. So I started by planting just two blocks, Cabernet Sauvignon and Merlot.



With this dream in my heart my friend Giorgio went with me on a tour of some vineyards in France in the summer of 1997 and it is on that tour that I met Pierre Lurton. Perhaps he was just intrigued by this crazy Italian who had decided to make Bordeaux in South Africa, but that same year he came to Morgenster to see where my dream was born. He too felt the magic of Morgenster and so started our cooperation.

With the expertise of Pierre, and the help of many others, I set out to do something different in South Africa in order to realise my dream. My first harvest was in 1998 and I now have my 17th harvest at Morgenster safely in the cellar.

Some would say that I am a little mad, but happily my cellar is full of many elderly bottles! We can satisfy our customers and build new markets with what I think is maybe unique in South Africa, a collection of many aged wines. We have been talking about our ageing strategy for many years; how we release only small quantities of each vintage after four years and keep the others to mature to the right stage under perfect conditions.



It was a long term plan with big investment, but at last I am satisfied. Pierre and Henry recently did a vertical tasting of both our Morgenster and Lourens River Valley wines from 2001 to 2006 with wine writers and members of the wine trade. Who would think that such matured wines could be so full of youth and delicious complexity?

Ciao!
Giulio.



HARVESTING AND SETTLING

The oils from 14 different varieties of Italian olives are blended into the Estate's internationally awarded Extra Virgin Olive Oil.

Several of the cultivars have already been harvested and the oils are resting in tanks. This allows any natural sediment to settle gently to the bottom resulting in clarified liquid gold ready for blending into the new season's oil.



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WEATHER AND BLENDING

Our 2001 Bordeaux blends came from a hot vintage. With weather influencing the outcome of grapes in the different vineyards it also therefore affects blending.

The Morgenster 2001 blend is Merlot 45%, Cabernet Sauvignon 28% and Cabernet Franc 27%. Sibling label Lourens River Valley is blended from Merlot 55%, Cabernet Sauvignon 40% and Cabernet Franc 5%. These two beautifully matured wines sell ex cellar door for R390 and R160 respectively.



CRUNCHY TOMATO AND MOZZARELLA TOWER

Coco Reinharz is the Chef owner of Sel et Poivre and Le Petit Sel Bistro, both in Sandton. >>



WINNER!

Congratulations to Julie Gibson, last month's winner of a vertical collection of Lourens River Valley.

Look out for our competition next month for a hamper of delicious Morgenster olive products. The answer to the question is in this Morgenster Minute.

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