

THE MORGENSTER MINUTE

"Remember gentlemen, it's not just France we are fighting for, it's Champagne!"

- Winston Churchill, WWI

DEAR FRIENDS

Early Spring is always a special time on Morgenster as it points to the abundance that will come from our wonderful terroir later in the season. Our beautiful oak trees and olive orchards have already woken up and are flushed with shoots and flowers. Corius our viticulturist and Henry our winemaker are watching both the weather and the vineyards carefully as Spring has a big impact on production and the quality of wine that follows bud burst in September.

August has been an important time of renewal for us because we are planting. We have put in ½ a hectare each of Semillon and Sauvignon Blanc in a new block. The grapes will be ready around 2016/7.



We have also put in an additional 1.1ha of Giulia. We hold the patent for this new variety and propagated it in our nursery. For the last 18 months the little trees have been firming up there before being planted into a new orchard block. They will only bear in around six

years. At this stage all our focus is on establishing their root systems and making sure the trees are correctly shaped.

Coming up at Morgenster, on 25 September, we will enjoy the beautiful voices of singers from the Cape Town opera when the *Chaîne des Rôtisseurs* holds a dinner here paired with our wines. The event is open to both members and non members of the *Chaîne*, and tickets can be bought from garry.reed@tsogosun.com.

I am also looking forward to two Cape Classic concerts which will take place at Morgenster early next year. The first is on Friday 13 February 2015 at 19h00 pm, followed by a matinee on Saturday 14 February at 11h00. Tickets are available from Computicket.

Ciao!
Giulio.



CENTRE STAGE - NEW CARUSO 2014



As luscious and rewarding as ever, Morgenster's just released Caruso 2014 is noticeably lighter in colour than its preceding five vintages. Winemaker Henry Kotzé explains that he achieved this by picking the grapes at two different ripeness levels to achieve an optimal flavour profile. "The first time we pressed whole bunches to lessen extraction of colour and tannins and to ensure a cleaner fruit expression. Then we pressed individual grapes and blended immediately after the wine was analytically dry, leaving it on its primary fine lees till bottling on 29 May". As with recent past vintages, alcohol content is 12.5%. Available countrywide and from the farm. Click [here](#) for tasting note.

A NEW NU



It's pronounced 'new' and it's delicious! Morgenster has just released its Sauvignon Blanc 2014, the second to be bottled under the bright chartreuse and grey Morgenster NU label. In 2013 a mere 1000 bottles were produced. Their sales success out of the Estate's tasting room prompted Henry to "make enough of the 2014 to be able to offer it to our prime market for NU Series wines, retail chains and family restaurants". Click [here](#) for tasting note.

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TRUFFLE OIL IS BACK!

The mysterious secret at the heart of white truffles is that their aroma contains chemicals that mimic reproductive pheromones. This makes them maddeningly attractive to many species, including apex truffle predators: connoisseurs, foodies and chefs all over the world. Happily for friends of Morgenster, bottles of irresistibly fragrant White Truffle extra virgin olive oil are once again available from the tasting room in both 100 ml and 250 ml sizes. It has been said that if you eat or even sniff a truffle, the effect is akin to being happily drugged ...



SPAGHETTI WITH A FRESH TOMATO SAUCE

Here's a 10-minute meal to ease you back into summer mode, from Rudi Liebenberg, Executive Chef of the Mount Nelson Hotel. »



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