

# THE MORGENSTER MINUTE

*"There can never be any substitute for your own palate nor any better education than tasting the wine yourself"*  
- Robert M. Parker

## DEAR FRIENDS

A few weeks ago I had a wining and dining feast in Cape Town that, when I closed my eyes, made me think I was back in Italy. Judi Dyer, Morgenster's Managing Director, Henry Kotzé our winemaker and I joined my friend Giorgio Nava at his new Carnè restaurant on Kloof Street. Caroline Rilemma of Caroline's Fine Wine Cellar completed our group, bringing with her four wines made from nebbiolo grown and produced on estates in different parts of my "home town", Piedmont.



Currently, in our cellar, Nathan and Samuel are busy with moving our 2014 wines from tanks into barrels in a process known as "racking".

The second wine was Paolo Scavino Barolo Bric del Fiasc 2004 which we drank while snacking on chunks of a delicious Parmigianino. It is an intense and complex wine, with blackberry fruits on the nose. Hints of rosemary and liquorice came through after half an hour, although we felt that it needs another four or five years to open up, at which time it will be superb.

Il secondo (or main course) was spider steaks, a new cut for which Giorgio is fast becoming famous, and calves liver, both cooked to perfection. We drank it with Elio Grasso Barolo Ginestra Casa Mate 2004. Because it showed a generous bouquet of blackberries and cassis we thought it would be very intense on the palate. However it was elegant, perfumed and complex rather than full bodied, and shows great promise for five years' time.

The last of the four was Gaja Langhe Rosso Sperss 2001, made by Angelo Gaja, a good friend of mine. It presented a deep nose of great intensity made up of many black and red fruits with a hint of liquorice. The rich core of ripe fruit with wonderful balance of acidity and tannins will be outstanding in five to 10 years time.

It seems that I now know where I got my inspiration to produce wines to age! Good food, old wines, old friends. What a memorable meal! Caroline, thank you for taking me back to Italy for those few hours.

Ciao!  
Giulio.



## MORGENSTER WHITE 2013



Just released, Morgenster White 2013 achieved a five star rating as one of South Africa's top three Sauvignon Blanc-Semillon blends in the second annual RisCura White Hot wine awards announced on 4 September 2014.

41 Sauvignon Blanc-Semillon blend wines from 33 producers were tasted blind by a panel of Christian Eedes, chairman, and judges Roland Peens and James Pietersen. Eedes said that Morgenster White 2013 has a hugely complex nose showing blossom, lime, white peach, black currant and some attractive oak spice. "This wine is seamlessly assembled with excellent fruit concentration and fresh acidity before a long, savoury finish", he added.

Morgenster White 2013 is the Estate's third vintage of its white Bordeaux blend designed to complement the cellar's two Bordeaux reds. It was produced in the classic style from a blend of Sauvignon Blanc (51%) and Semillon grapes from vineyards in the Schaapenberg area within a kilometre of Morgenster's cellar.

The wine was 10 months in barrel, 30% being new oak, with bottling done in mid February 2014. The limited production is expected to sell out early as in previous years. Click [here](#) for tasting note.

Tel: +27.218521738 Fax: +27.2185208355  
Email: [info@morgenster.co.za](mailto:info@morgenster.co.za) Website: [www.morgenster.co.za](http://www.morgenster.co.za)  
P.O. Box 1616, Somerset West, 7129, South Africa.



## OLD WINES BUT NEW OILS

Extra virgin olive oil should be enjoyed soon after harvest and Morgenster provides a conservative best-before-date of 18 months to ensure that customers can enjoy its oils at their freshest.

Our new harvest 2014 Morgenster extra virgin olive oil was awarded a gold medal in the Intense category at the SA Olive Awards held at the end of August.

Try its taste and aroma profile for yourself: Intense freshly cut grass is the first to tease the nose, followed by secondary aromas of green tomatoes, almonds, artichokes and green apples. In the mouth there is an intense concentration of fruit flavours with a very clean finish. Bitterness on the roof of the mouth and a peppery burn down the back of the throat confirm the characteristics of an excellent quality oil.



## CEVICHE OF PANGA, SHAVED FENNEL, AVOCADO AND PRESERVED LEMON

Masterchef SA judge Peter Goffe-Wood supplies our recipe this month. »



SHOP  
ONLINE

Click [HERE](#) to place  
your order via email

Products available are  
on our website under  
WINES or OLIVES

