

THE MORGENSTER MINUTE

"Being a wine enthusiast means you care more about quality than quantity"
- Jean-Claude Carrière, screenplay writer.

DEAR FRIENDS

Last week I was again delighted by the magic that happens when great food is paired with great wines. It was at the first official tastings of our latest Italian Collection wines that took place over two days.

First we presented to trade and media in Pretoria at the residence of my friend, H.E. Mr. Vincenzo Schioppa, Ambassador of Italy, who treated us to southern Italian dishes to enjoy with the wines.



Ambassador Vincenzo Schioppa, Giulio Bertrand, Carrie Adams



MORGENSTER AND THE ABSA TOP 5 OLIVE OIL AWARD

On 14 October Morgenster extra virgin olive oil was one of the five olive oils winning an Absa Top 5 Olive Oil Award for outstanding quality.

As an honorary member and recipient of the South African Olive Association life time achiever award, Giulio Bertrand thanked ABSA Bank for their sponsorship of this



competition which is of great significance and importance.

In his words: "It elevates the image of the local olive industry and of the olive oils it produces in the eyes of the South African consumer. The olive oil currently being produced in South Africa is of a very high quality and this competition is an incentive for local producers to do better and better and position South Africa as one of the best quality producing countries in the world".



GRAN SARTÙ DI RISO AL RAGÙ

At the Morgenster Italian Collection launch the Italian Ambassador served this Gran Sartù di riso al ragù for the main course. We couldn't persuade him to part with his secret recipe, but we sourced two recipes we think you will enjoy. »



Caruso 2014 was perfect with the first course of Neapolitan style deep fried delicacies. We have been working on the Caruso over the years to achieve a style, and especially a colour, of wine which, as we say in Europe, gives happiness. I am certain that we have achieved it because when I tasted Caruso 2014 for the first time it reminded me of summer on the Côte d'Azur and holidays at Lake Garda in Northern Italy.

Then we drank Tosca 2012 with a Gran Sartù di riso al ragù, a traditional eighteenth century recipe of the Court of the Kings of Naples. It is a baked layered dish of rice and its rich complexity was perfectly handled by the warmth and spiciness of the Tosca. There are two recipes for this type of delicious dish below for your enjoyment.

Nabucco 2012 is certainly the King of Morgenster, the greatest of our Italian Collection. The 2012 vintage added greater plushness, and in my opinion it is the best nebbiolo made in South Africa. We enjoyed it with an orange scented chocolate mousse, a wonderful pairing. We find that our nebbiolo is delicious with chocolate!

The following day we went to the Four Seasons Hotel, The Westcliff, in Johannesburg. Ours was the first luncheon held there since their re-opening after refurbishment. The food was presented by Executive Chef Dirk Gieselmann, recently arrived from a Michelin three-star restaurant in France.

We enjoyed chilled Caruso 2014 with both the appetizer of melon soup with ginger and parma ham, and the perfect summery starter of Mozambique prawn cocktail in light saffron jelly, white tomato mousse and micro greens in pesto dressing. The main dish was stuffed oxtail which had been braised in Tosca and was served with braai'd baby leeks and creamy black olive polenta. It was delicious with the sangiovese, merlot and cabernet blend of Tosca, a wine which is enjoyable with most food (and delicious on its own too!) To finish, Nabucco 2012 was once again perfect with dessert, an exquisite picture of a cherry and pistachio opéra with morello sorbet and balsamic reduction which tasted as good as it looked.

Soon I go to Piedmont for another food adventure, but that is for next month's news.

Ciao!
Giulio.



RELEASE OF NABUCCO 2012 AND TOSCA 2012

The 2012 vintage of Nabucco is in keeping with the nebbiolo character which was winemaker Henry Kotzé's main focus. It is a refined and deeply nuanced wine with a superb balance between sweet spice, sweet fruit and a cherry/cranberry type tanginess in the mouth. It has a complex nose of sweet red and black cherries, rose petal notes and hints of ripe tomato, cinnamon spice, teas, mint and lilac. While it will need a few years to come together it will still offer much pleasure at age 20.

Crafted in the Super Tuscan style, Tosca 2012 is made from 60% sangiovese and 20% each of merlot and cabernet sauvignon. It offers the nose fresh cranberries, flowery perfume, roasted tomatoes and the wooded aromas of cigar box, English toffee and sweet cinnamon spice. It will pair well with many types of food and the silky tannins will ensure that this wine will be gorgeous in years to come.



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