THE MORGENSTER MINUTE

DEAR FRIENDS

This is a wonderful time for me on Morgenster! I am enjoying the sun and the company of friends and visitors, many from overseas, who have left a cold Europe behind.

Our Morgenster red wine blends compete with the best Bordeaux blends on international markets. The same of course goes for our olive oils. We began the 2015 harvest on 28 January. We are also planning the release of our 2011 vintage after four years in my cellar, in addition to the release of a new wine. But more about that next time.

Something else I look forward to is the annual Cape Classic concerts on Morgenster again. Last February we had to miss this pleasure because of the floods in Somerset West. But this year, on 13 February at 19h00 our concert is "Exclusively" and we welcome to the Estate W.A. Mozart, L. van Beethoven, J. Hayden, G. Rossini and F Schubert as well as Sophie Klussmann (soprano), Colin Balzer (tenor), Martin Wagemann (trumpet), Daniel Draganov (violin), Anne Schinz (violin), Kirsikka de Leval Jezierski (viola), Arthur Hornig (violoncello), Florian Heidenreich (double bass), Dirk Wedmann (piano).

Then on Saturday 14 February at 11h00 our matinee is called "Intimate". Among our composers and musicians will be F. Chopin, Arthur Hornig (violincello) and Dirk Wedmann (piano).

Main salon in the Morgenster house, where the concerts take place.

Tickets from Computicket at R430 each, although almost sold out. The money that Cape Classic raises supports Winelands children for school and study fees and uniforms for example. This year they also want to build a crèche in a township in Swellendam.

I plan to serve Morgenster NU Sauvignon Blanc and Tosca to all our guests when they arrive and during the interval. Perhaps I see you here?

Ciao!
Giulio.

FROM THE VINEYARDS

The Morgenster harvest started early this year. The first two pickings from the sangiovese vineyard, which are destined for Caruso Rosé, took place around two weeks earlier than usual, by the end of January. Henry, our winemaker, says that this is the earliest harvest he has experienced in his six years on the Estate. Early budding, a dry season and not a lot of coolness to pull the ripening back in December are behind this. Everything is on track for a great year, he adds.

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YOUR OLIVE RECIPES!

When Morgenster extra virgin olive oil was awarded 98% for the first time in the Flos Olei competition and guide (2014) we asked 11 local chefs to share their recipes containing olive oil in Morgenster Minute to celebrate that ours was one of only 11 oils in the world to get that highest score. Now that we have again achieved 98%, one of 12 in the world, we will continue to publish recipes from local chefs in our next 12 issues.

We also feature recipes on our Facebook page on what we call *Morgenster Mondays*. We know there are many enthusiastic and creative chefs and cooks reading this newsletter. We invite you to send in your recipe which uses any of our olive products.

Please provide the name of your dish, list of ingredients, cooking method and if wished a few words on the origins of the recipe. We will cook and photograph it and post it on our Facebook page on a Monday.

Depending on how many recipes are received in a given period we will award a hamper of Morgenster products for the dish which in the opinion of the judge is interesting or especially delicious.

The judge is MD Judi Dyer, whose career in food and wine management includes her winning Best Junior Chef in the World: World Culinary Olympics, Frankfurt, Germany in 1984, the year that she left Hotel School.

MORGENSTER OLIVE AND TOMATO CONSOMMÉ

The taste of summer! A recipe from Duncan Doherty of The Flagship, Simons Town. »

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WINE AND OLIVE ESTATE