

# THE MORGENSTER MINUTE

*"Age and glasses of wine should never be counted"*  
- Italian saying

## DEAR FRIENDS

*This is the best time of the year on Morgenster! The days are very hot, which I love, and there is a feeling of expectation and excitement about the coming harvest. Soon the air will be fragrant from the grapes being pressed.*

*At the start of our harvest it is my duty to crush a pomegranate which goes into the crusher with the first grapes, a Greek tradition which is symbolic of fruitfulness and good luck. In a less scientific age the ripening of pomegranates was a sign that grapes were ready for harvesting. However Bob our viticulturist and Henry our cellar master use more accurate methods to help them decide when the grapes are perfect but I like to keep the tradition.*

*At last I am back in my house after the damage done by the recent floods made me take refuge in town. It was very disappointing that we had to move the Cape Classic concert, which is held on Morgenster each February, to another venue, but we are looking forward to hosting it again next year. Till next time,*

*Ciao!  
Giulio.*



## PRODUCING LIQUID GOLD

We are watching our olive groves carefully as the various cultivars start ripening. We harvest olives from end March until July which overlaps about six weeks with the wine harvest.

Lug boxes of olives fresh from the groves arrive at our olive cellar from early morning and our Perialisi continuous crusher and oil extractor runs through the evening until that day's harvest has been processed. Then we clean the machinery.

Each cultivar is harvested separately and the oils are stored in separate settling tanks until August.

After this our flagship Morgenster extra virgin olive oil is blended from 14 different Italian cultivars and is launched as "new harvest" oil.

We anticipate having a smaller harvest this year, but of fantastic quality.



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WINES & OLIVE OIL  
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## TREASURES OF THE CELLAR

It was always the objective of Morgenster owner Giulio Bertrand and consultant winemaker Pierre Lurton of Chateau Cheval Blanc to produce wines of the highest quality that would age well. To this end Bertrand releases only a portion of a new vintage at its launch, keeping the balance in pristine condition for evaluation at six monthly intervals.

Fast forward a couple of decades and Morgenster's cellar contains a luscious selection of wines which are showing their complexities and personalities after having had the benefit of ageing. Visitors to the tasting room can enjoy vertical tastings of the Estate's earlier vintages of flagship Bordeaux blend Morgenster 2001, 2003 and 2005 and sibling label Lourens River Valley 2001 through to 2007.

What is surprising is how youthful the matured vintages still are, indicating they will still evolve in years to come.



## BAKED OLIVE AND PARMESAN CHEESE CAKE

This recipe is from Leon Nel, Executive Chef/Patron at Silver Orange Bistro >>

## CONGRATULATIONS!

Alicia Swart won the Morgenster summer hamper.

In our next issue we will be offering a prize of a vertical collection of six Lourens River Valley vintages. The answer to the question that we will ask is already in this newsletter ...

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WINE AND OLIVE ESTATE