THE MORGENSTER MINUTE

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine" – Joan Collins

DEAR FRIENDS

The quality of our wines, both new and old, continues to be acknowledged by international connoisseurs. In Tim Atkin's SA Report, just published, he lists only six Bordeaux blends among his 22 top reds, with two of them coming from Morgenster. He rated Morgenster 2011 at 95 points and Lourens River Valley 2011 at 93 points. This made us very excited about their future because they are both very young wines that are still in the baby section of my cellar.



It made me think of Joan Collins' famous quote above. Although I will release a small quantity of the 2011 vintage next year to show how well it is doing, as always I will save the major part of the vintage for ageing. We evaluate these wines each year and when we believe that they display added traits created by the magic between grapes, terroir and ageing we will release further batches, watching them evolve towards perfect maturity for years still to come

Tim rated Nabucco, our 100% nebbiolo from our Italian Collection, at 92 points and Tosca 2011 at 91 points. Henry and I were particularly pleased about this recognition because the Italian Collection 2011 vintage was the first one to be informed by the two visits he and I paid to Piedmont and Tuscany. Henry was very inspired at the time and said that the Italian winemakers had opened his eyes to what sangiovese and nebbiolo could be. Tim's rating endorses that Henry was able to bond with the varieties to get the best from them. The 2011 also enjoyed a very good harvest period.

Our corner of the Western Cape, the Schaapenberg, has been very wet and cold recently. While the weather at this time of the year is perfect for the vineyards and olive orchards, there are some who don't enjoy it. My Labradors, Caruso, Tosca and Nabucco, do not appreciate it as much as the farmers do and I have to agree with them!

Ciao! Giulio.

pitio Butrand





WINTER WINE AND OLIVE OIL

As winter prowls damply or drily across the country, our thoughts turn to cosy conversations next to the fire and sharing glasses of red wine with good friends. It's also the time for wonderful olive oil, drizzled over winter dishes like lentil, split pea or other hearty pureed vegetable soups. Or how about a creamy cauliflower soup drizzled with truffle oil? There is a great recipe for *Basic braai bread* on the Morgenster website that can cook in the fire till the soup and the company are ready for it. Enjoy!



SEARED YELLOWFIN TUNA, WITH TUNA TARTARE, TERIYAKI

TASTED JOURNAL RATING



The authoritative French published *Tasted Journal* has rated Morgenster 2003 at 90.5 points. The tasters were Andreas Larsson (Best Sommelier of the World 2007) and Markus del Monego (MW and Best Sommellier of the World 1998). In 2012 they rated Morgenster 2006 at 94.5 and Lourens River Valley 2006 at 92.5.

GLAZE, OLIVE OIL COMPRESSED CUCUMBER, PICKLED TURNIP AND SEA LETTUCE SALSA VERDE

Christo Pretorius, Executive Chef of The Twelve Apostles Hotel and Spa, has given us a privileged insight into his kitchen. Here is his exciting recipe which will appeal to the adventurous cook. »



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WINE AND OLIVE ESTATE