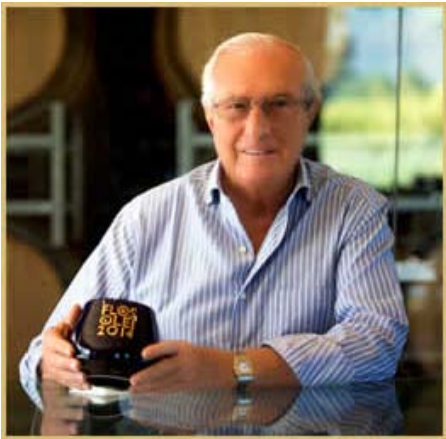


# THE MORGENSTER MINUTE

*"Wine should speak clearly of the place and culture that produced it."  
– French winemaker Hubert de Montille, (1930–2014)*

## DEAR FRIENDS

*In Italian we say Tutte le strade conducono a Roma (All roads lead to Rome). My trip this November takes me to Rome three times! The best and most exciting was today - for the second year running our Morgenster extra virgin olive oil scored 98% in the Flos Olei Guide (2015) which judges the world's best olive oils. Morgenster is one of only 12 oils in the world to achieve that score. It is for 10 years now that Morgenster has been rated as one of the best olive oils in the world. You can imagine, I am very proud of the achievement to have my South African oil on this international stage.*



This is the 2014 Flos Olei award which I collected in Rome last December, the first time Morgenster was awarded 98%. I am in Rome again today to collect the 2015 trophy. It will be wonderful to show off two of them in our tasting room!

*Our quality is opening doors to more international markets for Morgenster. I am very excited to announce that Morgenster Extra Virgin Olive oil will soon be on the shelves of Bon Marché in Paris.*

*Another first for us in November is that we launched our own online shop called "Morgenster Online". From all reports people are enjoying using it and I hope you like it too. You let me know what you think?*

*Gabi Zahn from Cape Classics has just told us that the two concerts that will take place at Morgenster on Friday 13 February 2015 at 19h00 and Saturday 14 February at 11h00 are being booked out quickly. I look forward to seeing you there! Tickets from Computicket.*

*Europe is now cool and sometimes wet. I am missing the excitement of summer at Morgenster when so many people from the northern hemisphere come to our beautiful Somerset West to escape the weather. But, I come to Italy at this time of year, especially for the white truffle season. When asked by a social-climbing Paris hostess how he liked his truffles, Curnonsky replied, "In great quantity, madame. In great quantity". (Curnonsky (Maurice Edmond Sailland) French writer 1872-1956). My trip to Europe each year is planned around the Truffle season in Alba. The white truffle, from Italy's Piedmont region, is very famous for its aroma, taste and aphrodisiac qualities. For hundreds of years people have travelled many miles to savour this delicacy. It is a gastronomical diamond, to be enjoyed at its best in Alba, Italy – I will be there!*

Ciao!  
Giulio.

*Giulio Bekard*

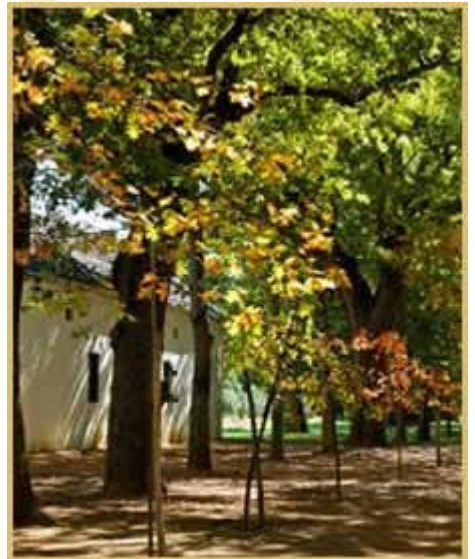


## FROM OUR CELLAR

Henry, Morgenster's winemaker, and the cellar team are making preparations to close the cellar for Christmas and take a bit of leave before the 2015 harvest starts around the beginning of February. Before they get their well earned break all the 2014 red wines are being racked off the lees and Henry is carefully assessing each wine, choosing the barrel maturation component best suited for each batch.



In the vineyards November is an extremely important month. A lot of hard work being done by Corius our viticulturist and his team, to ensure that leaves, shoots and bunches are correctly positioned for perfect ripening.



## OLIVE OIL MOVE

The olive oil bottling line is being moved to the olive factory. This is located in the building that was once the Estate's original wine cellar. With this entrance to the 'factory', how could the oil be anything other than exceptional?



## CARPACCIO-STYLE PORK NECK WITH OLIVE OIL DRESSING

Rachel Botes, chef-patronne of Carlton Café + Delicious, Menlo Park, Pretoria offers a quick and easy dish that works well as an antipasto, starter or light meal. »



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