

Morgenster Extra Virgin Olive Oil rated tops by Flos Olei 2015

For the second year in a row Morgenster extra virgin olive oil, grown and produced at the Estate in Somerset West, has been awarded the top score of 98 points out of a possible 100 in the authoritative international Flos Olei competition which assesses the world's best olive oils. Flos Olei also produces an annual Guide to the world's best olive oils.



Owner Giulio Bertrand, who collected the award in Rome on 29 November 2014, said: "It is exciting news for Morgenster and for South Africa, which is a relatively new olive oil producing country. Flos Olei 2015 judged thousands of entries from around the world, assessing oils from long established producer countries like Italy, Spain, Greece and Croatia as well as newer producers from the southern hemisphere. Only 12 oils achieved 98%. Apart from Morgenster, the other top oils come from Italy (seven), Spain (three) and Chile (one)".

Bertrand believes that the combination of Italian trees and expertise, an exceptional South African terroir and a rigid approach to quality at every stage of production has enabled Morgenster to achieve its consistent level of excellence. Morgenster extra virgin olive oil has been rated as one of the best in the world for the past 10 years *.

"What our consistent international awards mean for South Africans who are new to enjoying olive oil on salads, bruschetta, pasta and other dishes, is that they can use Morgenster as a reliable international standard against which to educate their palates about a great olive oil", he says.

The culture of enjoying excellent olive oils is relatively new to South Africa. As a result consumers may not have the experience or confidence to assess quality, freshness and taste. It is something that Morgenster has been working hard to change over the years. The Estate conducts many tutored olive oil tastings both at the farm and at food events.

Morgenster's wines and olive products are exported around the world. On their la-

bels they feature the Morning Star within a scallop shell as depicted on the front gable of the Estate's manor house.

Flavour profile

Morgenster Extra Virgin Olive Oil bursts with multiple layers of flavour, the result of blending oils from 14 different Italian cultivars grown, extracted and bottled on the Morgenster Estate.

Flos Olei 2015's description: "We recommend the very good Extra Virgin Morgenster, which is an intense limpid golden yellow colour with light green hues. Its aroma is definite and elegant, rich in hints of freshly mown grass, artichoke and chicory, together with notes of mint and rosemary. Its taste is full and strong, with a flavour of lettuce, black pepper and almond. Bitterness is powerful and pungency is distinct".

Flos Olei 2015 sees this oil being ideal on

tuna appetizers, baked porcini mushrooms, marinated octopus, barbecued radicchio, asparagus soups, pasta with sausages, grilled swordfish, roast poultry or lamb, medium mature cheese.

About Flos Olei 2015

• Flos Olei is an international competition involving an assessment of olive oils from both

northern and southern hemisphere countries, conducted by a panel of expert tasters under the coordination of Marco Oreggia (www.marco-oreggia.com). Tasters follow strictly controlled tasting procedures.

- Flos Olei 2015 is also an annual guide (first edition 2010), which is the first to deal on an international scale with the world's best extra virgin olive oils, providing information about the sector and directing readers towards quality. www.flosolei.com
- Marco Oreggia, one of the world's leading expert tasters of extra virgin olive oil, is editor and publisher of Flos Olei. Vice editor is Laura Marinelli.
- Flos Olei is a successor to L'Extravergine, an annual Guide last published in 2009 after nine editions, also edited by Marco Oreggia.

Morgenster and Flos Olei/L'Extravergine

- Flos Olei 2015. Morgenster is one of 12 producers to have achieved 98/100, the highest score ever bestowed by Flos Olei. The 12 farms rated at this top level come from Spain (three), Italy (seven), South Africa (one - Morgenster), Chile (one).
- Flos Olei 2014. Morgenster was one of 11 producers to have achieved 98/100. These 11 farms are from Spain (two), Italy (seven), South Africa (one - Morgenster), Chile (one).
- Flos Olei 2013. 14 producers achieved 97 points, six from Spain, five from Italy, and one each from Croatia, Morocco and South Africa (Morgenster). For the first time 98 points were awarded, achieved by producers in Spain (one), Italy (five) and Chile (one).
- Flos Olei 2012. The 16 top achievers, scor-