



# MORGENSTER

FOUNDED 1711

*“Seventeen years ago, when we planted the noble red varieties on the estate, I had a dream. That dream was to produce the best red blend possible from this excellent terroir, as well as South Africa’s best Extra Virgin Olive Oil ~ and that these would be not only of unsurpassed quality but would also capture the essence of this beautiful farm”.*

*Giulio Bertrand*  
Owner

The 300-year-old wine estate was once part of the thriving farm, Vergelegen, owned by Cape Governor Willem Adriaan van der Stel. After van der Stel’s recall to the Netherlands in 1708, the property was divided into four and Morgenster was born. Under the ownership of Jacques Malan, the manor house was given six of the most beautiful gables to be found at the Cape. The front Holbol gable, with its delicate scrollwork and scallop shell apex framing the morning star, is considered one of the finest existing examples of the baroque style in the Cape.

As with our wines, the philosophy of quality at every stage of production is a given. **Cold extracted, entirely natural**, the olive oil contains **no additives or preservatives** and is **neither filtered nor refined**. Using the most up-to-date expertise and plant material, a blend of several **Italian olive cultivars**, each contributing specific characteristic to the final product, form the basis of **Morgenster’s Extra Virgin Olive Oil**.



## MORGENSTER EXTRA VIRGIN OLIVE OIL

*250ml, 500ml and 5l*

Intense freshly cut grass with secondary aromas of green tomatoes, almonds, artichokes and green apple. Morgenster’s Extra Virgin Olive oil makes a fabulous salad dressing just as it is. Use it to drizzle over toasted Bruschetta, your favourite Italian bread or on your morning toast instead of butter. Drizzle on grilled fish, roast vegetables or stir fries.

It makes excellent mayonnaise with a drizzle on ice-cream, simply delicious!

Other Extra Virgin Olive oils:

### **LEMON ENHANCED**

*250ml and 500ml*

### **WHITE TRUFFLE ENHANCED**

*100ml and 250ml*

## KEY SELLING POINTS:

- ★ South Africa’s **number one** olive oil
- ★ A blend of **fourteen Italian varieties**
- ★ **Cool Atlantic Ocean** influence and **rich diverse soils**
- ★ Giulio Bertrand family traditions

First SA olive oil to receive the prestigious L’Orciolo d’Oro Award

“Best Blended Olive Oil in the World”  
L’Extravergine 2006

“Mill of the Year”  
L’Extravergine 2007

