

# MORGENSTER EXTRA VIRGIN OLIVE OIL

Morgenster extra virgin olive oil is produced with the most up-to-date expertise and plant material; a blend of several Italian cultivars renowned for the excellent oil they produce; each contributing specific characteristic to the final product. The term extra virgin relates to the level of fatty acid in the oil, this must be <0.8% to qualify and is ultimately determined by the temperature at which the oil is extracted. Our state of the art machinery guarantees that every drop of Morgenster olive oil produced has an acidity of <0.3%. The oil is allowed to settle in stainless steel tanks before being pumped off the sediment. It is then blended to provide the ultimate flavour profile and kept in pristine conditions until it is bottled to order in the now distinctive Morgenster embossed bottle. The bottle is sealed with a tamper proof pourer that guarantees that the bottle of oil you open was filled in the factory at Morgenster olive and Wine Estate.



PACK SIZES	250ml, 500ml
REGION & ALTITUDE	Somerset West 50m – 235m
CULTIVAR(S)	Blend of various Italian cultivars known for the superior oil that they produce
PRODUCTION METHOD	Continuous extraction using a state of the art Perialisi press
ANALYSIS	Acidity <0.3%
SERVING SUGGESTIONS	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 and you can even try your hand at making Olive Oil Ice-cream Morgenster Extra Virgin Olive Oil is Kosher Certified <i>Pour it, don't store it!</i>

## NOSE

Oil maker comments by  
Gerrie Duvenage

The first whiff is intense freshly cut grass. By warming the oil slightly with your hand the secondary aromas of green tomatoes, almonds, artichokes and perhaps even green apples will become far more evident

## PALATE

When tasting an olive oil, you should put enough oil in your mouth to roll around your mouth and cover your tongue. To get the most off the palate, suck some air into your mouth to aspirate the oil – this will allow you to notice the flavours of the individual component oils. You will also notice the consistency of the oil

The Morgenster Extra Virgin Olive oil will present you with medium to intense concentration of fruit flavours, it's an intense oil that leaves you with a very clean finish. As you swallow the oil you will notice a pleasant bitterness on the roof of your mouth and a peppery burn down the back of your throat – both distinct characteristics of an excellent quality oil