



DON CARLO

EXTRA VIRGIN OLIVE OIL

Don Carlo is the most intense of the extra virgin olive oils in Morgenster’s range of acclaimed olive oils. It is extracted from a new international olive cultivar, recently established for the first time in South Africa at the Morgenster Estate. Morgenster has the sole right to propagate and distribute this patented variety in South Africa. In the intense fruity category, Don Carlo produces an oil markedly different from the oil coming from traditional varieties. With vibrant tomato and tomato leaf aromas and flavors this single varietal oil exhibits compelling character and invites experimentation with food pairings.

Morgenster pressed a limited quantity of extra virgin olive oil from its Don Carlo groves for the first time in 2013. When sufficient oil becomes available, Don Carlo will be considered as one of the building blocks of the Estate’s flagship extra virgin olive oil.



PACK SIZES 500ml ; only 2000 bottles produced

REGION & ALTITUDE Somerset West
200m – 235m

CULTIVAR(S) Don Carlo

PRODUCTION METHOD Continuous extraction using a state of the art Peralisi press.

ANALYSIS Acidity <0.8%

SERVING SUGGESTIONS This is an intense oil and is perfect to combine with dishes with bold flavours and unflinching ingredients; think of hearty winter soups especially those with beans as a base; drizzle them lavishly with the oil and serve with crusty bread. Use on any dish or ingredient that you would normally enhance with the addition of pepper – the peppery taste of the oil will bring out the very best from your ingredients. Don Carlo is Kosher Certified
Pour it, don't store it!

Oil maker comments by Gerrie Duvenage

NOSE

The first whiff is of freshly cut grass and olives. By warming the oil slightly with your hand the secondary aromas of medium to high fruity notes of olive and tomato leaf will become 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 oil and its characteristics. You will also notice the consistency of the oil.

This Don Carlo Extra Virgin Olive Oil will present you with intense peppery flavours, with a slightly bitter taste. Characteristic green flavours of artichokes, green tomato and tomato leaf will follow. As you swallow the oil you will notice a peppery tickle in the back of your throat that will develop over time to a gentle burn that may make you cough – all signs of a good quality, fresh olive oil.