MORGENSTER EXTRA VIRGIN OLIVE OIL





Certified: Kosher by Beth Din Kashrut, Union of Orthodox Synagogues of South Africa

2022, 2020, 2019 & 2013, SA Olive Awards, Gold Medal
2023 & 2019, Flos Olei, 99 points
2018-2014 Flos Olei, 98 points
2015 SOFI Finalist Oil & Vinegar
2013 Gold Medal, Los Angeles International Olive Awards

RETAIL SIZE	500mL
ITEM NO	MG200
UPC	6009601800006
CASE	6 bottles

MORGENSTER

Stellenbosch, South Africa

SENSORY PROFILE

The oil of South Africa. This oil is estate bottled and produced in Stellenbosch, the acclaimed wine and olive growing region outside Capetown. A blend of fourteen varieties of Italian origin, this intensely fruity oil tastes of green tomatoes, artichokes, green apples and almonds followed by a long peppery finish. The oil is allowed to settle in stainless steel tanks before being pumped off the sediment. It is then blended to provide the ultimate flavor profile and kept in pristine conditions until it is bottled to order.

Olive Varietals: Blend of 14 Italian varieties

Oleic Acidity: 0.30%

TRADITION

Morgenster seeks to ensure that the philosophy of quality is a given at every stage of production. 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 technology, a blend of several different Italian olive cultivars, each contributing specific characteristics to the final product, form the basis of Morgenster's Extra Virgin Oil.



REVISED 04/25/2024